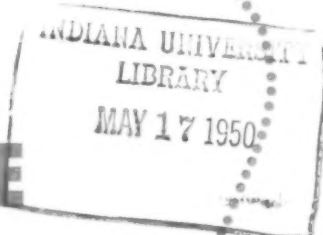


# THE NATIONAL *Bus* PROVISIONER

MAY 13 • 1950

Leading Publication in the Meat Packing and Allied Industries Since 1891

## The public has shown a DECIDED PREFERENCE for Clear Containers



for Braunschweiger, Liver Sausage and Sandwich Spread in this 10 oz. self-service unit. The season for greater sales of these popular favorites is here. Tee-Pak developed this sealed end, strong, attractive closure that cuts your tying costs in half, speeds up stuffing and permits the use of shorter lengths for equal stuffing capacities, thus increasing your operating savings. Your customers will show a decided preference for your brands in this clear film container, because it lets your quality "shine through".

These Saran "Liverettes" are more uniform because they are sealed. Their shrinkage characteristics make the tightest packages on the market. Available either in open-end tubes or sealed-end "Orange Line" bags.

Look for the  
Identifying  
Orange Seam.



## TRANSPARENT PACKAGE CO.

3520 S. MORGAN STREET, CHICAGO 9, ILL.

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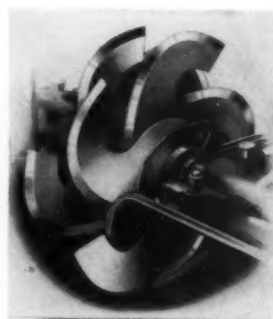
203 TERMINAL BLDG. TORONTO, CANADA

# Here's why the foremost American sausage makers prefer **Buffalo** **SILENT CUTTERS**

**1 CLEANER, COOLER CUTTING ACTION.** Special analysis steel blades, honed to incredible sharpness, slice through the meat at a constant speed. Their sheer draw-cut action reduces the meat to a smooth, fine-textured, high-yielding emulsion entirely free from lumps and sinews. Individual walls of meat cells are opened to admit moisture and seasoning, resulting in a higher yield of better-flavored product. There is absolutely no mashing or burning in the process.

**2 SAFE, SANITARY SELF-EMPTYING DEVICE.** With BUFFALO Silent Cutters there is no chance for spillage and contamination while the bowl is being emptied. When the operator opens an air valve, a metal plug opens in the center of the bowl. A rigid plow drops down and scrapes the entire batch through the opening in less than 20 seconds. The operator at no time needs to reach into the bowl and risk contact with the knives.

**3 SOUNDLY ENGINEERED, STOUTLY BUILT.** Every part of BUFFALO Silent Cutters is the result of 4 generations of experience in building sausage machinery. Every part is big and heavy to give a lifetime of wear. Bearings are massive, rigid, and arranged for proper lubrication. Simple adjustments make it easy to maintain correct blade clearance. Everything possible has been done to keep the bowl turning smoothly and in perfect alignment. Silent-chain drive minimizes noise. Each sub-assembly is easily removed for inspection, servicing, or replacement. Parts are available for overnight delivery from stock.



Blades have sheer draw-cut for clean, cool cutting.



Self emptying in less than 20 seconds. Sanitary and time-saving.



"BUFFALO" Silent Cutters have bowl capacities from 200 to 800 pounds. Batches are completely emulsified in from 5 to 8 minutes.

**Buffalo...**  
the best-known  
name in sausage-  
making equip-  
ment for more  
than 80 years



**JOHN E. SMITH'S SONS CO.**

50 BROADWAY • • BUFFALO 3, NEW YORK

Sales and Service Offices in Principal Cities

**TRUE PEPPER FLAVOR  
AT ITS ROYAL BEST**

*Pepperoyal*

**Solubilized for**

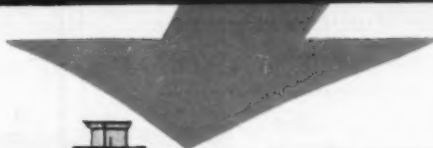
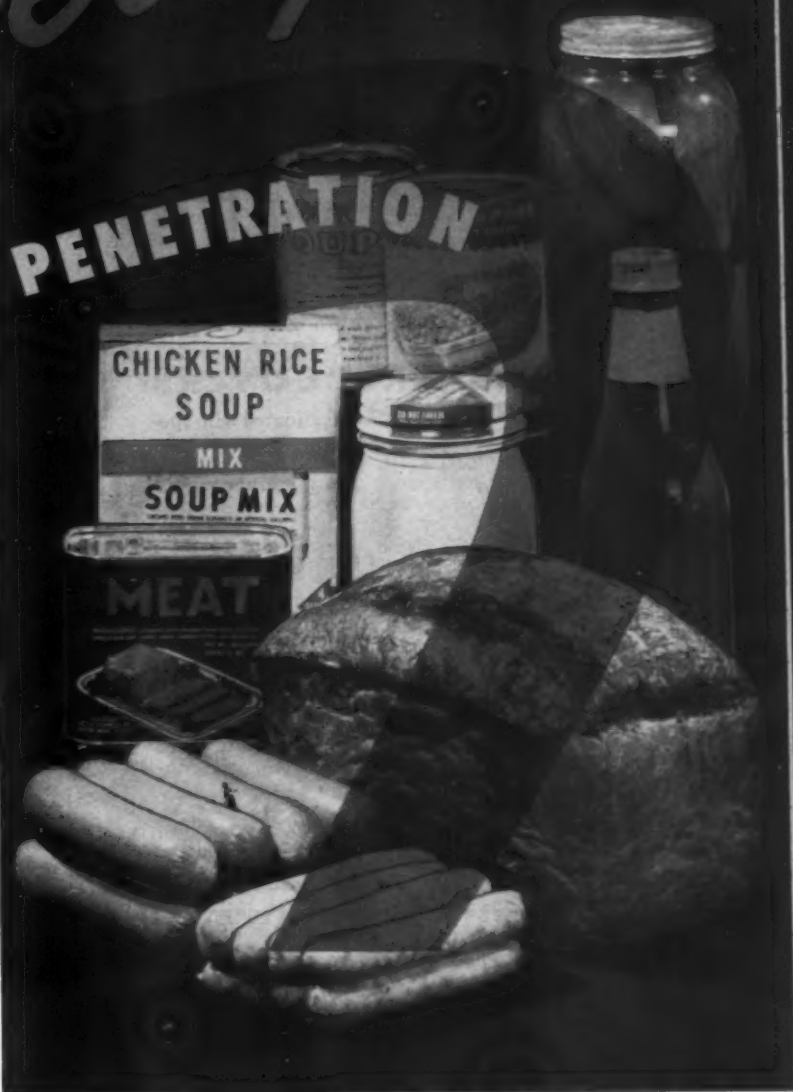
PEPPERROYAL is one of many, widely-used but unheralded Griffith spices! It is widely used in quality food products because of its *true pepper flavor* . . . extracted by Griffith from prime quality black pepper.

PEPPERROYAL is widely used . . . alone or as one spice in Griffith Solubilized Seasoning formulae . . . because the Griffith process of Solubilizing gives you *true pepper flavor* in a form that assures *penetration!*

Penetration is the *crucial* quality in flavor control! PEPPERROYAL has that quality . . . the full flavor content disperses easily and blends thoroughly with your product—because it is *Solubilized!* Only Griffith produces PEPPERROYAL.

Only Griffith can assure you of controlled, *uniform* flavor from the pepper berries to your finished product. Order dependable PEPPERROYAL today.

**PENETRATION**



(Every seasoning formula—even yours—can be Solubilized. Converting ground spice formulae to Solubilized Seasonings is a Griffith specialty. Let us show you all advantages.)

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# CHASE Products Protect Your MEAT



## CHASE BARREL COVERS

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## CHASE



## CRINKLED PAPER MEAT COVERS

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ALSO AVAILABLE — blood-resistant Paper Liver Bags, Veal Covers, and Crinkled Kraft Liners for barrels, bags, boxes, and drums. Send for samples.

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this coupon  
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Name.....

Address.....

City.....State.....

# CHASE BAG CO.

General Sales Office: 309 W. Jackson Blvd., Chicago 6, Illinois  
Branches Located Coast to Coast



# THE NATIONAL PROVISIONER

Volume 122

MAY 13, 1950

Number 19

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# Freshness



## Retain FRESHNESS in your sausages Use Wilson's Natural Casings

Wilson's *Natural* Casings are delivered to you... "fresh"... right from our grading tables. Sausages packed in Wilson's *Natural* Casings, keep their freshness of flavor longer.

General Offices  Chicago 9, Ill.

*In every way sausage is best in*  
**WILSON'S NATURAL CASINGS**

# For complete selection...faster service ...Get everything from CRANE

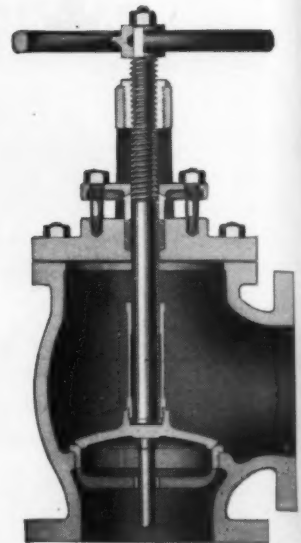
## BUILT FOR BETTER PERFORMANCE

For food processors handling fluids non-corrosive to brass or iron, Crane 125-Pound Iron Body Angle Valves have much to offer. Their well-proportioned bodies are ruggedly constructed to withstand severe service conditions. True seating is assured by a disc guide stem cast integral with disc or screwed into disc holder.

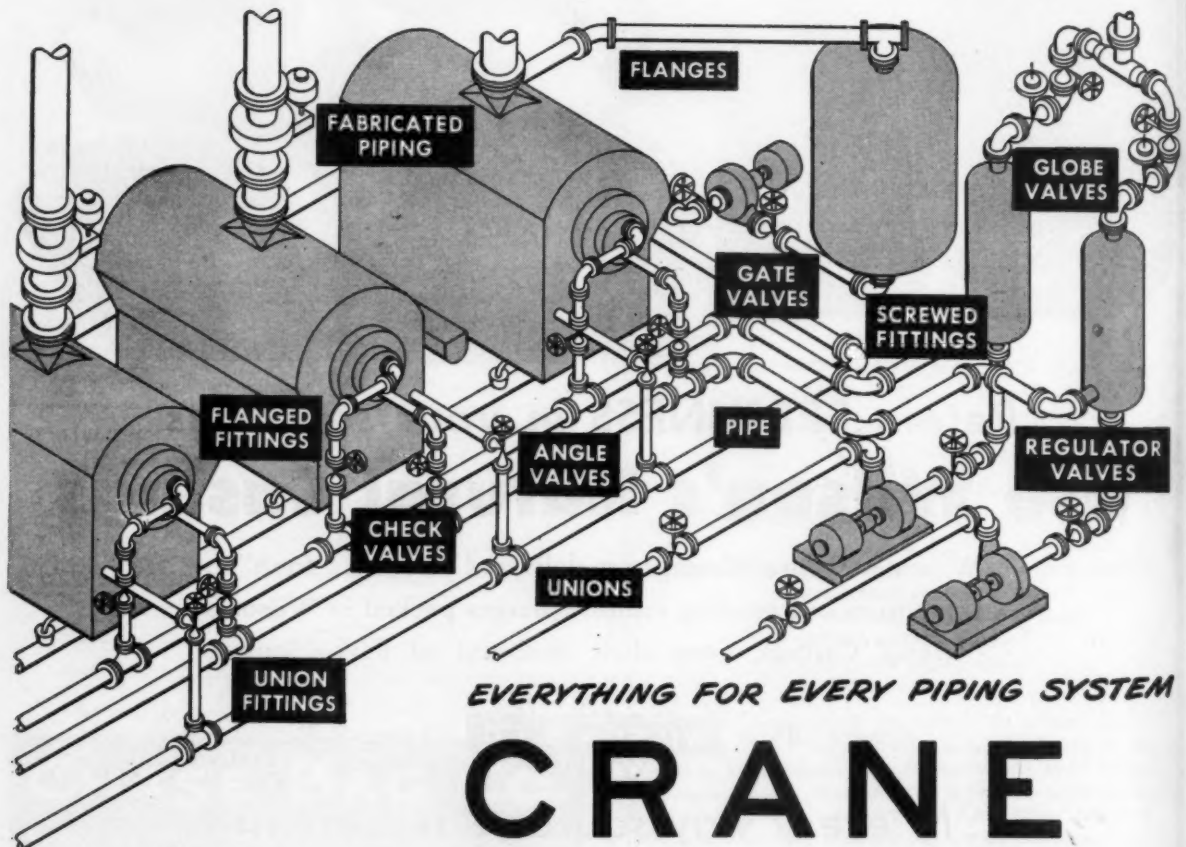
These valves require only minimum maintenance. Stem threads, outside the valve body, are easy to lubricate... are not subject to erosion and corrosive effects of line fluids. Packing life is lengthened by Crane ball-type gland and gland flange which maintain uniform pressure on packing. Made with brass trim or all-iron, or with composition disc. Screwed or flanged ends available. See your No. 49 Crane Catalog.

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● **ONE ORDER TO CRANE SUPPLIES ALL PIPING  
FOR THIS DRUM FILTER BATTERY, FOR EXAMPLE**



No. 353, Flanged Angle Valve. Working Pressures: 125 pounds steam; 200 pounds water, oil, or gas. Sizes: 2 to 10-inch.



EVERYTHING FOR EVERY PIPING SYSTEM

# CRANE

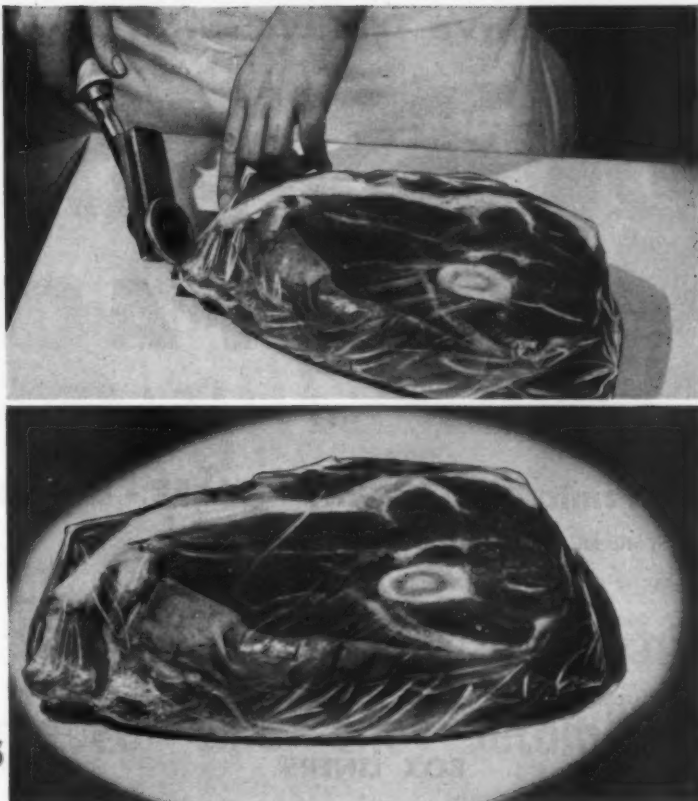
VALVES • FITTINGS • PIPE • PLUMBING AND HEATING

Meat is easily heat-sealed  
in **Pliofilm**

Below: Tight, crystal-clear wrap  
gives product a more nat-  
ural, appetizing look

# Presenting

## a tougher tighter leakproof packaging for Cut Meats



## the new FM-1 PLIOFILM (Now available in unlimited quantities)

HERE's the answer to your self-service packaging problem—all wrapped up in FM-1 **Pliofilm**.

This new and stronger **Pliofilm** gives you these stand-out advantages:

1. It's tough and rugged, won't shatter or run. Invites customer handling and inspection. Double wraps are completely eliminated, re-wraps reduced 95% — saves labor and material costs.
2. **Pliofilm** preserves the "bloom" of fresh red meats. It's moistureproof, liquid-tight, and prevents leakage.
3. It permits tighter wraps—can even be stretched over irregularly shaped and jagged cuts.

4. It eliminates unsightly wrinkles. Easy to wrap and heat-seal at a lower temperature.

5. **Pliofilm** is "non-fogging." Showcase glare is diminished, giving meats a more natural look.

You'll find the new **Pliofilm** ideal for self-service meats of all kinds. Its virtual elimination of re-wraps, its resistance to punctures make its ultimate cost lower even than that of conventional materials. Be sure to write for complete information to Goodyear, **Pliofilm** Dept., Akron 16, Ohio.



Good things  
are better in

# Pliofilm

3-way protection against air, moisture, liquids



Pliofilm, a rubber hydrochloride—T.M. The Goodyear Tire & Rubber Company, Akron, Ohio

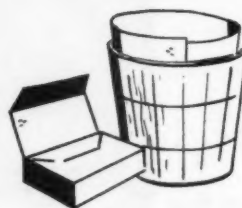
**Save Time, Save Trouble with One Dependable Source**



# **PAPERS for PACKERS**

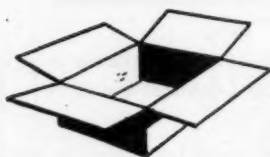
**Plain or Printed PARCHMENT • WAXED • LAMINATED • SPECIAL TREATED**

Here, from one source of supply, is every major paper a packing house needs. Tops in quality — dependable in service. A competent sales engineer in every part of the country. Largest staff of creative artists in the industry. Letterpress, offset and gravure printing.



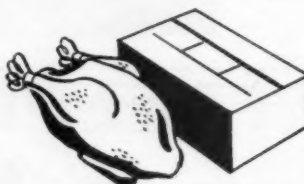
## **LARD**

Carton Liners  
Export Box Liners  
Circles and Tub Liners



## **BOX LINERS**

for  
Pork and Beef Trimmings  
Fresh and Frozen  
Sausage  
Link and Bulk  
Between-layer Sheets  
Hearts, Tongues, Livers,  
Spare Ribs, Neck Bones  
2 — 28¢ Export Lard  
600¢ — Export DS Meats  
600¢ — Export SP Meats



## **POULTRY**

Box and Barrel Liners  
Individual Wrappers  
Head Wrappers  
Giblet Wrappers



## **SMOKED MEAT WRAPPERS**

Hams  
Bacon



## **SLICED BACON WRAPS**

Layer Pack  
Complete Wrapper  
Mullinix Package  
Conveyor Sheets



## **FREEZER**

Green Hams  
Bellies  
Boneless Beef and Pork  
Pork Loins



## **MISCELLANEOUS**

Tamale Wrappers  
Liners for Meat Tins  
Liners for Cooked Ham  
Retainers  
Wrappers for Cooked Hams,  
Fores, Hinds, Primal  
Beef Cuts  
Covers for Slack Barrels

*Kalamazoo Vegetable Parchment Company*

**PARCHMENT • MICHIGAN**

ASSOCIATED COMPANIES: KALAMAZOO VEGETABLE PARCHMENT CO., DEVON, PENNA.  
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IN CANADA: THE KVP COMPANY LIMITED, ESPANOLA, ONTARIO  
APPLEFORD PAPER PRODUCTS LIMITED, HAMILTON, ONTARIO • MONTREAL, QUEBEC



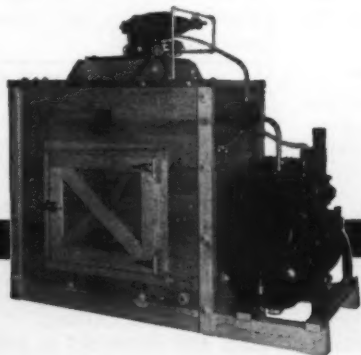


**users say**  
**the longer they use VILTER refrigeration,**  
**the more "sold" they become!**

There's a lot of pleasure in remembering the selling points and admiring the features of a bright new compressor. But the most important feature of any refrigeration equipment is its ability to keep on running—year in and year out—without trouble.

That's why Vilter users become better Vilter boosters every year. They see their Vilter equipment continue to run with like-new efficiency. They watch their cost sheets and find that repairs or down-time chargeable against their Vilter equipment are negligible. It's no wonder so many Vilter users keep coming back for more.

You can get this same important dependability, make these same savings with refrigeration equipment from Vilter. From freon and ammonia compressors and booster compressors to shell-and-tube vessels to evaporative condensers and right on to the famous Vilter PakIcer you're ahead with Vilter. There's a Vilter representative near you to tell you more about Vilter refrigeration equipment.



*Vilter*

REFRIGERATION and AIR CONDITIONING

**THE VILTER MANUFACTURING COMPANY**  
**MILWAUKEE 7, WISCONSIN**

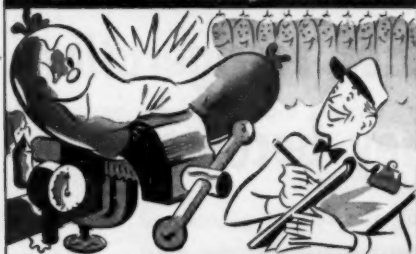
Ammonia and Freon Compressors • Evaporative and Shell and Tube Condensers  
Double Pipe Coolers • Baudelot Coolers • Pipe Coils • Valves and Fittings

# CUDAHY'S

*Selected* SHEEP CASINGS *are...*

## DOUBLE TESTED!

**TESTED FOR UNIFORM STRENGTH**  
to give you less breakage—lower costs



**TESTED FOR UNIFORM SIZE**  
to give you finer appearance—more sales



Prime quality is yours when you order Cudahy's Selected Sheep Casings. Because they are put through rigid tests.

### **Lower Costs—More Sales**

ALL Cudahy Casings are tested for uniform *strength*. This means that your breakage is greatly reduced—with resulting lower stuffing costs. And ALL Cudahy Casings are tested for uniform *size*. They are graded to a fraction of

an inch by millimetric selection. This double uniformity makes well-filled, smooth, fine-looking sausage that sells so well.

### **They're "Naturally" Better**

Sausages made with these natural casings have a plump, appetizing appearance. And they have an evenly smoked flavor and sealed-in juicy goodness that can't be imitated.

### **Over 79 Different Sizes**

Whatever type of sausage you make, Cudahy has the beef, pork, or sheep casing you need.

### **Try Cudahy's for Fast Service!**

Cudahy's many branches can quickly fill your orders from stocks on hand. Talk to our Casing Sales Experts for helpful advice—or write today!

© C. P. Co. 1947

*The* **CUDAHY** *Packing Co.*

PRODUCERS AND DISTRIBUTORS OF BEEF AND PORK CASINGS  
PRODUCERS AND IMPORTERS OF SHEEP CASINGS

# THERMO KING

TRUCK REFRIGERATION

PROTECTS PERISHABLES from SPOILAGE—WINTER and SUMMER

for

**BRADY**  
MOTOR FREIGHT



## A FEW THERMO KING ADVANTAGES

AUTOMATIC  
TEMPERATURE CONTROL

1-PIECE  
FACTORY PACKAGE

ECONOMICAL  
TO OPERATE

LOW WEIGHT  
LARGE CAPACITY

"Our 36 THERMO KING units enable us to give our customers the very finest kind of protection for all types of perishables, including fresh and frozen meats, eggs, vegetables, poultry, fruit, fish, juices, serum, drugs, butter, etc.

"During summer months, we are able to assure our customers to their complete satisfaction that their perishables arrive at destination in the same condition that they left their plants.

"During winter months, we are able to offer our customers protection from freezing of perishable items.

"We have found THERMO KING to be entirely suitable and plan to enlarge our fleet with more THERMO KING units." —J. J. Brady, President  
Brady Motor Freight  
Fort Dodge, Ia.

## MAIL THIS COUPON—NOW!

U. S. Thermo Control Co.  
44 South 12th St., Minneapolis, Minn.

NP-5

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To Attention of \_\_\_\_\_

Firm Name \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ Zone \_\_\_\_\_ State \_\_\_\_\_

## U. S. THERMO CONTROL CO.

44 South 12th St.  
Minneapolis 4, Minn.

World's Largest Builder of Gasoline  
Engine Powered Refrigeration Units



Dealers in all principal cities



# SYLVANIA CASINGS



*Show and sell  
your Hams in our  
Cylindrical  
Ham Jacket\**

Special attention  
to individual designs  
printed in color

\*TO BE USED WITH  
PNEUMATIC STUFFER



**SYLVANIA DIVISION AMERICAN VISCOSE CORPORATION**

Manufacturers of cellophane and other cellulose products since 1929

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# GS \* — ns “PROVED SATISFACTORY” BY RATH



The Rath Packing Co., Waterloo, Iowa, is operating 3 Carrier Centrifugal Refrigerating Machines. These machines add no oil to the ammonia used for refrigeration. They are powered by steam turbines which are fitted into the plant heat balance. Mr. John S. Bartley, Rath Chief Engineer, says that they “have proved to be satisfactory.”

No wonder. Carrier Centrifugal Refrigerating Machines are compact—provide more cooling in less space. They are

efficient—they add no oil to the refrigerant to reduce refrigerating effect. When powered by available steam, power for refrigeration costs almost nothing.

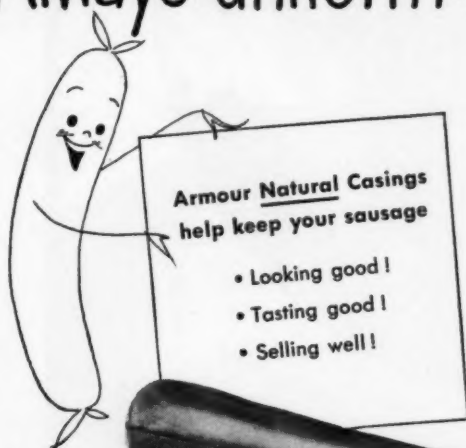
The Carrier Centrifugal Refrigerating Machine will chill directly any liquid, will condense vapors, and will attain temperatures as low as minus 150 degrees F. It is available in capacities 1200 tons and larger. It could be your best investment. Carrier Corporation, Syracuse, New York.



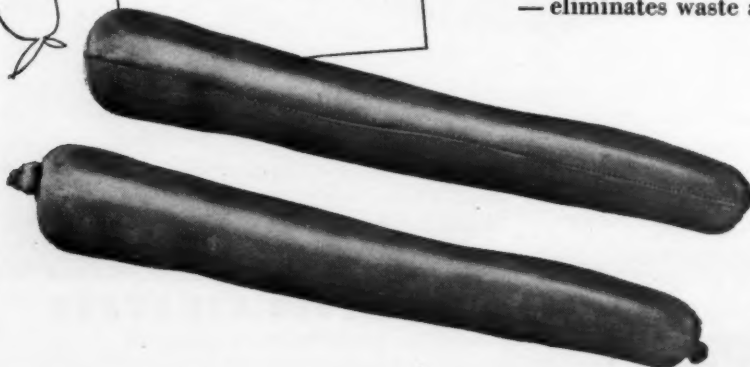
AIR CONDITIONING • REFRIGERATION • INDUSTRIAL HEATING



Always uniform... **IN ARMOUR NATURAL CASINGS!**



Yes, your sausage will always be uniform, because Armour *Natural* Casings are carefully graded and inspected for uniform size, shape and texture. This insures inviting appearance — eliminates waste and breakage.

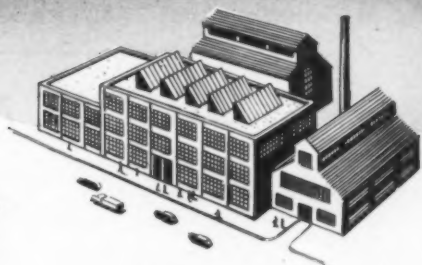


**ARMOUR**  
**AND COMPANY**

Casings Division • Chicago 9, Illinois



**MOM SURE  
KNOWS WHAT  
I LIKE!**



*Mayer's*  
**SPECIAL SEASONINGS**  
put your brand in his lunch box

Your customers know what they like! H. J. Mayer knows too *because we know your customers . . .* whether they are the boys who carry their lunch . . . or the folks on the farm . . . whether you sell to the deep South, the wide open West, down East or up North.

"The Man Who Knows"



"The Man You Know"

Mayer's priceless experience is yours for the asking. We'll help you develop special seasoning formulas that will flavor each of your products to *your* customers' taste. Once you have the right formula, you may be sure that you'll keep it. Using Mayer's Special prepared seasonings assures consistent uniformity of product . . . from batch to batch, and from year to year.

Mayer's Special Seasonings are compounded from the world's choicest *natural* spices, expertly refined, ground and blended. Yet you will actually *save* money using them . . . because they eliminate the uncertainty and high labor cost of mixing your own preparations. Write today for complete information.

*Inquire also about NEVERFAIL the Pre-Seasoning  
Cure for hams, bacon, sausage meat and meat loaves.*

**H. J. MAYER & SONS CO., INC.**

6815 SOUTH ASHLAND AVENUE

CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

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JR

ANY

# *Adjustable "ALL PURPOSE" Automatic* **TY SAUSAGE LINKER**

*For Artificial, Sheep and Hog Casings*

Portable  
Man Hour and Space Saving  
Use of Unskilled Operators  
UNIFORMITY OF SIZE  
Just Connect With Light Socket  
Automatic Feeding  
Improved Product Appearance

Any Length, $3\frac{1}{4}$ " to $6\frac{1}{2}$ ", 114 Links Per Minute			
"	"	1 "	2 ", 114 " "
"	"	7 "	13 ", 57 " "

Any Diameter Up to 35 mm.  
Diameters Up to 18/20 mm. Can Be Double-Tied

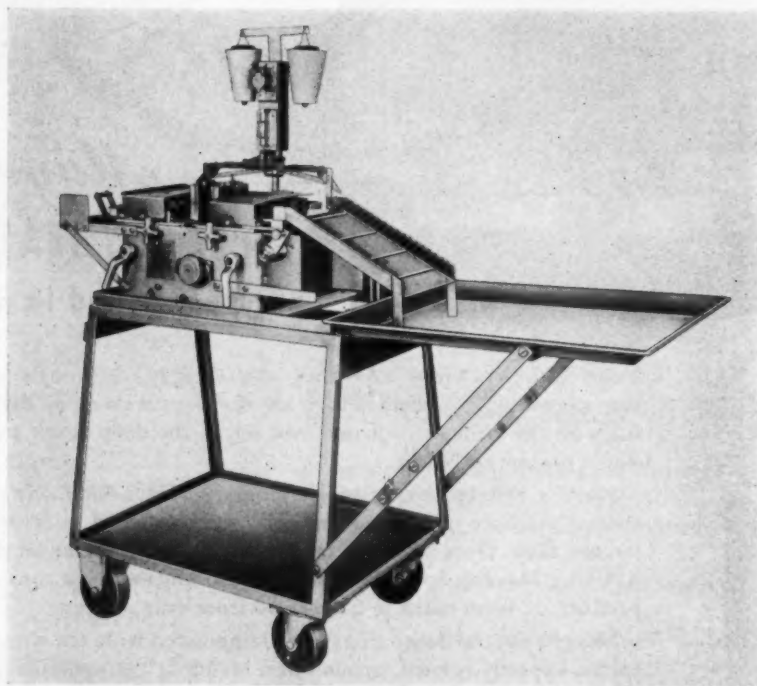
Change Lengths in 2 Minutes  
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Change to "COCKTAILS" in 5 Minutes

*Over 2500 Ty Linkers in Use!*

WEIGHT: 210 lbs.  
LENGTH: 36"

WIDTH: 20"  
HEIGHT: 31"

===== **ON THE MARKET SINCE 1939** =====



## **OUR NEW COMBINATION SERVICE TRUCKS**

"TILT TOP" for Easy Cleaning—Adjustable EXTENSION PAN—  
CORRECT HEIGHT for Efficient Feeding—All STAINLESS STEEL  
—68" Long, 35" High, 24" Wide—Ideal for PERMANENT LOCATION

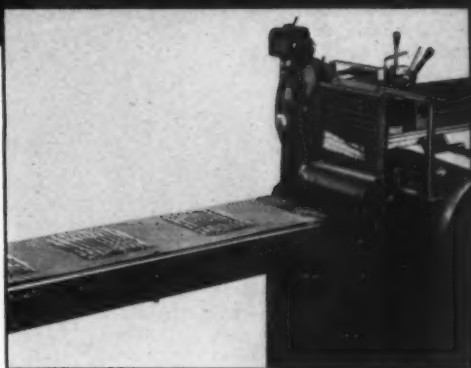
—WRITE FOR SPECIAL CIRCULAR—

**LINKER MACHINES, INC.** 39 DIVISION STREET  
NEWARK 2, N. J.

*Saving the Industry 20,000,000 Man Hours Annually*



# Cut Pre-Packaging Costs



with the New



## SLICER - GROUPE R

Reduce handling costs to a minimum with this new U.S.-Berkel slice-grouping conveyor. Assures absolute uniformity and thickness of slices... stacks or shingles in groups of any desired number of slices from 4 to 16. Extremely fine slice thickness adjustment provides control of weight. Slices and stacks two loaves at the rate of 100 slices per minute—so accurately and uniformly that no counting is necessary and no weighing except on occasional check. That's a one-half pound package of 8 slices every 5 seconds!

Here's new economy, new efficiency in pre-packaging of sausage slices, luncheon meats, loaves, and bacon. Mail coupon now, or write for detailed information about the U.S.-Berkel Model 150 G with this exclusive new automatic grouper.

**U. S. SLICING MACHINE CO., INC.**  
La Porte, Indiana

A WORLD-WIDE ORGANIZATION WITH U.S.-BERKEL COMPANIES IN  
Canada • Argentina • England • Holland • Belgium • Switzerland  
Spain • France • Portugal • Italy • Denmark • Norway • Sweden

**ELIMINATES COUNTING!**  
**ELIMINATES WEIGHING!**  
(Except for an occasional check)

### MAIL COUPON FOR DETAILS

U. S. SLICING MACHINE CO., INC.  
DEPT. NP, LA PORTE, INDIANA

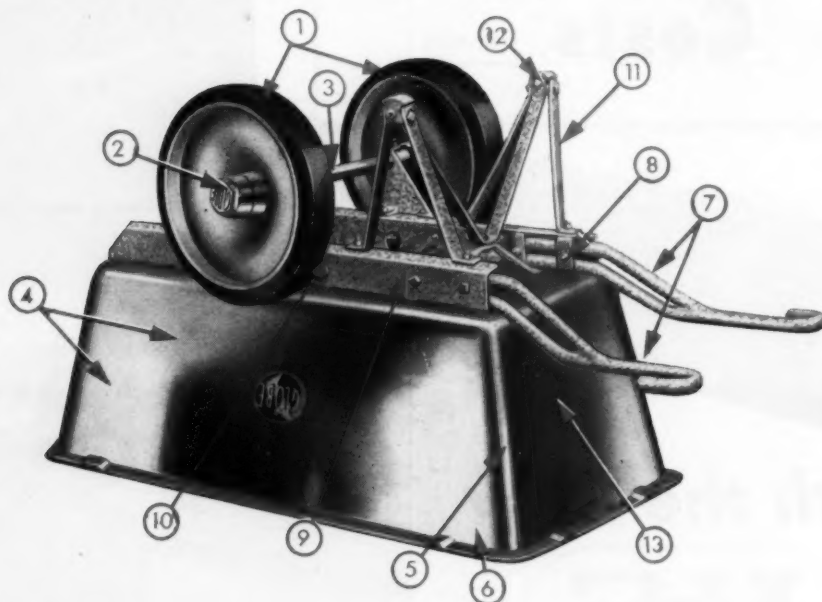
Without obligation to us send detailed information about the new U.S.-Berkel 150 G Slicer-Grouper.

NAME \_\_\_\_\_

STREET \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_

# ARE YOU GETTING THESE 13 "MUSTS" in every Truck you buy? You will if you specify Globe Trucks



1. Aluminum disc wheels, with neoprene tires.
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7. New style adjustable reinforced handles, extra strength and rigidity—cannot twist.
8. New style adjustable handle brackets—double bolted to channel frame.
9. New design heavy channel chassis—extends full length of truck body.
10. All running gear secured to chassis independent of body.
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12. Replaceable iron floor-saver shoes.
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**ONLY GLOBE TRUCKS HAVE ALL THESE FEATURES**  
35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

*The* **GLOBE** *Company*

4000 SO. PRINCETON AVE.  
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## Farm Price Support Plan Remains Uncertain Issue

The delay of Congress in increasing Commodity Credit Corporation funds has made it impossible for the Secretary of Agriculture to announce any programs for price support. The Senate leadership was unable to get its bill increasing CCC funds by \$2,000,000,000 to the floor during the ECA debate. CCC has only enough funds to continue the price support programs through June.

However, farm prices are remaining rather steady and farmers are not too concerned about the delay in announcement of a price support program. The fact that leading farm groups disagree about the program to be adopted apparently makes Congressional representatives uncertain about deciding on a plan.

Meanwhile the House agriculture committee is reported preparing for hearings on a new farm price support insurance plan of Chairman Cooley, of the House agriculture committee, proposed as a possible alternative to the Brannan Plan and the present agricultural price support act. It would be applied first to basic commodities—cotton, corn, wheat, tobacco, rice and peanuts—and would allow farmers to buy high level price support insurance on their crops in much the same manner as they now buy crop insurance. Some method of "stop loss" federally financed support program at a substantially lower level would also be provided. In addition, there would be acreage control and marketing quotas.

It is believed that the Department of Agriculture did not seriously consider the insurance plan while there seemed a chance to sell the Brannan Plan. It has, however, studied price support insurance but has made no report.

## FINANCIAL NOTES

The board of directors of Wilson & Co., Inc., has declared a dividend of 25c per share on its common stock, payable June 1, 1950 to stockholders of record on May 15, 1950 and a dividend of \$1.06 1/4 per share on its \$4.25 preferred stock, payable July 1, 1950 to stockholders of record on June 12, 1950.

The Rath Packing Co. has declared a dividend of 35c on its common stock, payable June 10, 1950 to stockholders of record on May 19.

## SUBMITS REVAMP PLAN

Swift International Co. Ltd. has submitted its reorganization plan to the Securities and Exchange Commission. An American company has been incorporated in Delaware under the name International Packers Ltd.

## MEAT BOARD TO MEET IN CHICAGO, JUNE 15

The twenty-seventh annual meeting of the National Live Stock and Meat Board will be held at the Stevens hotel, Chicago, Thursday and Friday, June 15 and 16.

In addition to the extensive reports on the Board's nationwide activities in the interest of meat to be presented by staff members, several special features have been scheduled. Gen. Harry H. Johnson, co-director of the joint Mexican-United States commission for the eradication of foot-and-mouth disease in Mexico, will report on the procedure followed and the progress made in the control and eradication of the recent outbreak. Eleven college and the U. S. Department of Agriculture meats men who have performed outstanding service to the livestock and meat industry for 25 years or longer will be honored by the Board. Another event will be a report of the study of lard in the treatment of eczema. Eleven persons who a year ago were suffering from severe cases of eczema, ranging from two to 40 years, will be on hand at one session. The improvement in their condition may be attributed to their consumption of lard, the Board's announcement stated.

Reports on the current year's research sponsored by the NLSMB will be given by the scientists who are conducting the studies.

## RETAIL MEAT PRICES IN CHICAGO AREA INCREASE

During the week ended May 6, retail meat prices in Chicago increased about 2 per cent on the average, compared with the week before. This marked the second week in succession in which prices strengthened, according to the American Meat Institute's weekly report based on a survey of 42 retail meat dealers and three chain stores operating in the Chicago area.

Greatest price changes during the week were in round steak, chuck roast, hamburger, sliced bacon, sausage and pork chops, with increases ranging from 2 to 6 per cent.

## IMPORT CONTROL ASKED

A bill has been introduced into the House (HR 8231) to broaden the power of the Secretary of Agriculture and the President by allowing the latter, upon findings by the Secretary, to impose fees upon imported agricultural commodities up to 50 per cent ad valorem, whenever it is found that such imports tend to make ineffective, or materially interfere with, any price support or agricultural production control program.

## Government Picks Site on Rhode Island for Foot-and- Mouth Disease Laboratory

The U. S. Department of Agriculture has signed an agreement to option a site on Prudence Island, a part of Rhode Island situated in Narragansett Bay, for the proposed extensive laboratory facilities to be used in the study of foot-and-mouth disease of domestic animals.

Proximity of the disease in Mexico has focused attention on the animal plague that last appeared in the United States in 1929. At that time, and five other times since 1900, the disease was stamped out through a strict program of inspection, quarantine, slaughter and disinfection. The need for additional knowledge about the disease has been pointed up by the slow approach to eradication of the disease in Mexico and the constant danger of its introduction here from other infected countries.

The selected site is said to have suitable acreage (2,500) to construct a laboratory at reasonable cost, suitable transportation facilities, available labor supply, and proximity to other scientific centers which are engaged in similar research.

Preliminary plans drawn by the Bureau of Animal Industry, which will direct the laboratory, call for strict precautions against escape of the virus. Only healthy animals will be brought to the laboratory for research purposes, and studies will be conducted in isolation chambers from which all waste and residue will be sterilized.

## USDA TO BUY MORE LARD

The Economic Cooperation Administration announced late Thursday the allocation of \$3,591,000 for the purchase of lard for Germany. Bids are to be received by noon, May 17, and awards made by midnight of that date. The request is for either refined or unrefined lard.

## USDA FOOD DELIVERIES

Deliveries of food and agricultural commodities purchased by the U. S. Department of Agriculture in January included 12,037,330 lbs. of lard, delivered shipside for export, under the Foreign Assistance Act.

## PAYROLL INSPECTION

The National Labor Relations Board recently held, in a case involving the Yawman and Erbe Mfg. Co., Rochester, N. Y., that labor unions have a right, during collective bargaining, to inspect a company's payroll for a year back.



## Vacuum-Heat Sealing Machine Center of Packers' Improved

# Prepackaged Lunch Meat Operation

**A** NEW, flexible vacuum package and the high-speed machine which fills and heat-seals it, had double debuts in Los Angeles recently. Seven varieties of luncheon meats are currently being packaged with this machine which can pull the vacuum, heat seal, and deliver 30 half-pound flexible cellophane pouches a minute.

The process, however, does not end nor begin with the package. It goes back to the processing of luncheon meats. An improved stuffing horn, new molds, mass handling and large capacity steam cookers which cook molds while they rest on dollies, are some of the features of the speeded-up process.

Grand Taste Packing Co., a subsidiary of Rancho-Granada Corp., Los Angeles,

is the first packer in the United States to utilize the machine which had, up until April 28, been marketed by Flavor Seal Co., also a Granada subsidiary. On that date, the process, the machinery involved and applications for patents pending became the property of Standard Cap & Seal Corp., New York, N. Y.

One of the factors which keep many packers from prepackaging luncheon meats is the relatively short life of the package. The Granada pouch is Cellophane laminated to Pliofilm. Use of the machine is said to result in a minimum three weeks' package life, or about seven times longer than that obtained in non-vacuum wrapped Cellophane. This added package longevity cuts down on spoilage and discoloration.

Equally important, the new machine and accompanying process help solve a problem long endemic with luncheon meats; namely, seasonal trends. When packers have to buy on short orders due to a package life of three days maximum, their buying, production and planning frequently are uneconomical. It is believed that extended package life will help level off production and allow for better planning of sales, production, purchases and inventory.

The new machine also is said to hold down labor cost. This very often is an important factor in a packer's decision whether or not to prepackage meat. A five girl production line can—with aid of the vacuum-heat sealing machine—turn out as much as 6,000 lbs. of assorted luncheon meats during an eight-hour shift. Addition to the line of a new slicing machine that is still in the development stage is expected to boost production to 10,000 lbs. per day.

There are four high-speed features to the present Granada system: 1) Improved techniques in stuffing, cleaning and ejecting molds; 2) mass handling and large capacity steam cookers; 3) automatic weighing, stacking, and semi-automatic loading of pouches, and 4) the automatic vacuum, heat sealing machine.

Molds are stuffed with an improved Granada stuffing horn, operated by standard stuffing machinery. The new horn is said to assure exact uniformity in the loaf. Without such uniformity the entire process would be jeopardized.

Once molds are filled, they are stacked on dollies which hold seven shelves high, six molds to a shelf. Shelves slant to allow drainage. Once on the dollies, molds are never rehandled until they come from the steam cookers for ejection.

Grand Taste's steam cookers—also specially designed—will take 5,544-lbs. of luncheon meat at one cooking. In the mass handling phase, mold-loaded dollies are simply rolled inside the steam cooker.

After cooking and chilling, dollies are rolled to a high-speed ejection machine. Operated by compressed air, a



OVERALL VIEW SHOWS prepackaged luncheon meat operation at Grand Taste Packing Co. Operator in foreground fills pouch by means of semi-automatic loading device. Conveyor carries pouch to vacuum and sealing machine where it is placed in vacuum chamber. Machine pulls vacuum, heat seals the pouch and ejects it at cartoning station. TOP PAGE: Monte Moses, president, Rancho-Granada Packing Co., watches operation.



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piston head which fits the mold exactly quickly ejects the cooked luncheon loaf. The spent molds are moved to a wash room, where a Granada-designed washing tunnel takes over. Molds are placed on a carriage—operated by compressed air—which carries them into the washing tunnel. Here hot water and soap solution squirts through brushes which fit inside the mold. Washing requires but a few seconds.

On the packaging line, two 12-lb. luncheon loaves are fed simultaneously into slicing machines. One girl tends both machines. Modification of standard slicing units has increased their output from 100 one-ounce slices to 120 slices per minute, per machine. Because loaves are highly uniform, only occasional check-weighing is necessary after slicing.

The compact, flexible vacuum packaging line, which requires but 180 sq. ft., begins with the two modified slicing machines placed side-by-side, each capable of handling the 12-lb., 4 x 4 x 24-in. luncheon loaves.

Two stacks of eight, 1-oz. slices come off the first unit. These slices are automatically stacked for insertion into the pouches by an intermittent conveyor, synchronized into motion by the slicing machines, and geared to deliver ½-lb. stacks to the package lines. Stacked

### STUFFING AND COOKING

Specials molds (left) are filled with modified stuffing horn used on standard stuffing equipment. This provides full compaction for overall weight consistency so that meat slices will all weigh the same. After stuffing, molds are wheeled into steam cooker (right) and cooked while on the dolly.

meat moves down the conveyor to two staggered mandrels—two on either side of the line. Thus, four packages can be filled almost simultaneously.

One girl operates on both sides of the line, fitting the Cellophane and laminated Pliofilm pouches over the mandrels. She then hand activates a packaging device which pushes a stack of meat into the pouch. Pouches then fall from the mandrels onto another conveyor which runs between the two packaging lines. This conveyor is continuous and carries the pouches to the rotary vacuum-heat sealing unit.

Here, another girl feeds pouches into one of eight vacuum chambers arranged around the perimeter of the revolving vacuum machine. The machine pulls a maximum vacuum—in excess of 29 in. of vacuum—on 60 packages per minute. The portion carrying the eight vacuum chambers makes one revolution every eight seconds, pouches being con-

tinuously fed into the unit's chambers.

Five-eighths of the revolution is devoted to pulling the vacuum; during the remaining three-eighths the package is electrically heat sealed. One complete revolution thus pulls the vacuum, heat seals the pouch, and ejects it. A single switch controls the entire operation.

The machine, within limits, can easily be converted to handle packages of many sizes and varied dimensions. Modification of detachable chambers is an inexpensive job, it is claimed. The electrical heat sealing device built into each chamber is a simple plug-in type. Granada has designed the chambers to handle flexible vacuum packages up to 4 lbs. and in a variety of shapes. The pilot model—now in almost continuous operation—is presently turning out ½-lb. sizes only but has been successfully test-run to the maximum size. Engineers of Standard Cap & Seal Corp., however, feel that some corrections will be needed in the vacuum sealing machine before it can be operated efficiently and some re-engineering will be necessary. A Standard Cap official stated that this work will probably take only a few months.

Sealed packages are ejected from the machine after the complete revolution. They are then inspected, boxed, and moved by conveyor to cold rooms.

### LOAF EJECTION AND MOLD CLEANING

A 12-lb. loaf is shown being ejected from mold by compressed air. Special head on end of piston forces loaf from mold. At right, molds are placed on carriage for movement into tunnel where hot water and soap solution squirted through brushes does a fast cleaning job. Compressed air moves the carriage.





#### ANY SUGGESTIONS?

George R. Lohrey, president of Lohrey Packing Co., and B. G. Etheridge, sales manager, are shown before the plant's suggestion bulletin board. Both men are members of the staff which decides the relative merits and workability of employee suggestions.

## Suggestion Plan Builds Morale

A marked improvement in employee morale has resulted from a suggestion system recently inaugurated at the Lohrey Packing Co., Cincinnati. About 20 per cent of the plant's 90 workers have submitted suggestions since the

plan went into effect two months ago.

While none of the suggestions has resulted in outstanding operational improvements to date, the plan has given employees an added sense of participation in management of the business.

Workmanship improvements have been noticed.

In its initial stages, enthusiasm lagged because management failed to acknowledge all of the original suggestions submitted whether they proved workable or not. This error was soon rectified. Plant officials took the occasion of an award presentation to announce a policy of prompt acknowledgment.

A suggestion staff, composed of the plant president, vice president, general manager, sales manager and three foremen, was created. This

group meets every Friday to evaluate all suggestions received during the week. As the staff represents all plant departments, its preliminary evaluation of suggestions is usually quite accurate. Any suggestions which indicate promise are investigated under operating conditions and the suggestor is asked to explain the details.

Names of all who submit suggestions are posted weekly on the company bulletin board. If suggestions are not acceptable, the employee's foreman explains the reasons for rejection to the worker who submitted the idea.

A complete and sympathetic explanation of the worth of an employee's contribution is adjudged essential to success of the system by Lohrey management. Employees are not always aware of cost concepts and other factors that may disqualify a suggestion, even though on the surface it seems perfectly plausible and workable. Thus, a detailed explanation guards against resentment on the part of employees and also makes them more cognizant of management problems.

Suggestion award winners are given special recognition on the plant bulletin board where a complete statement of their betterment idea is posted. In determining the monetary value of suggestions, the staff endeavors to place a price relative to the worth of the idea. To date, merchandise has been given to the winners, with a week's supply of meat for the family table being the top prize awarded.

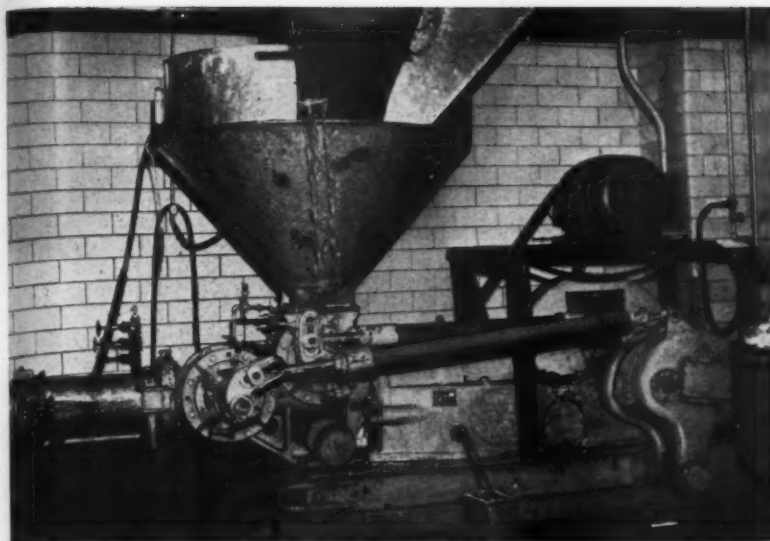
Company officials believe that in cases where a worker may suggest an improvement, already visualized but not put into effect by management, it is best to give credit to the employee. Failure to do so may arouse employee suspicion which would be detrimental to the whole program. In one instance the firm had extended the working area for sliced bacon weighing and packing on one side of the line but had been unable to do so on the other. However, the improvement in efficiency of the scaler-packers made it obvious that the other side of the line should also be extended, even though it required moving the line and resetting the bacon slicer. Before the change could be made, a suggestion to the same effect was offered by an employee.

While suggestions have thus far been minor in effect, management is confident that as employees become more work and time saving conscious a fair percentage of major improvements will result.

Cost of the program, aside from prizes, consists of mimeographed forms, an inexpensive suggestion box and the bulletin board.

Before the system started each employee was given a letter inviting his participation. He was advised that suggestions need not be confined to his own work, but could concern the tasks of others. The letter also informed him that management can frequently overlook possible ways of improving work techniques and quality of product that employees might be aware of.





placement of a gasoline engine with an electric motor and the addition of a screw type grinder. All the cutting floor fats, including fat backs, are fed to the pump. It was found that the fat backs interfered with the operational cycle of the pump because of their length. The vertical screw grinder was installed to break up these bigger pieces of fat. A completely sealing piston head also was installed on the pump.

The unit has an inlet and outlet valve which are glorified plug cocks and these are mechanically opened and closed in timed relation to the movements of the piston.

The cycle of operation is as follows: The inlet valve is opened at the beginning of the suction stroke and a charge of fat is drawn down through the inlet valve into the cylinder as the piston retreats. At the end of the suction stroke the inlet valve closes, the outlet valve opens, and the charge of fat is pushed forward by the advancing piston. This

## Pump Replaces Fat Trucking

**T**HE low value at which fats must be marketed makes doubly necessary the elimination of excessive rendering costs. Manual trucking of fats from the kill and/or cut floor is among the most costly of rendering department operations. In many plants this expense will run as high as 80 to 90 per cent of the total direct labor charge of the rendering department.

The gradual and departmentalized growth of meat packing plants has fostered, in part, the practice of manual trucking. The addition of a new killing floor at a different floor level, and at a distance from the rendering department or the construction of a separate rendering building, have presented a fat transportation problem for which the simplest solution has seemed to be manual trucking.

Solution of this fat transportation problem has been given impetus recently by wage levels and declining prices for fats. Currently lard is valued at less than half the cost of the raw fat.

Among the most modern methods available for the transportation of fat is the mechanical technique developed at the E. Kahn's Sons Co. plant in Cincinnati. Through experiment and modification of auxiliary parts, the plant has adapted a concrete pump for transporting its pork fat from the cutting floor

to the lard rendering department.

The unit installed at the Kahn plant has a total capacity of 30,000 lbs. per hour and is powered by a 20-h.p. electric motor. The fat is pumped at a 300-lb. pressure. The total distance the fat is pumped at the Kahn plant is 200 feet, making two 90-degree turns in this distance.

The unit installed at the plant is a Pumcrete pump developed by the Chain-Belt Co., Milwaukee, in the early 30's for handling concrete on large construction jobs. Members of Kahn's staff saw the pump in operation on a building job and decided that it might be suitable for fat transportation. At the time the packer was building a new pork cut floor. With the firm's older floor, having a smaller killing capacity, it required the work of eight truckers to move the fat to the rendering department. Now, through proper coordination of the table top conveyors on the cutting floor, the various fats are fed directly to the pump unit and by it to the melters. (See THE NATIONAL PROVISIONER of February 25, 1950 for a complete description of Kahn's conveyor system.)

Among the major modifications of the pump installed by Kahn's engineering department was an oversized feed hopper to receive the incoming fats, the re-

forces the fat out of the pump chamber and through the open outlet valve into the connecting pipe line. At the end of the pressure stroke, the outlet valve closes and the inlet valve is opened and a fresh charge of fats is drawn into the cylinder on the next suction stroke. The operation is two-cycle, and one charge of fats is handled for each stroke of the piston.

The piston never comes in direct contact with the fat nor the pump cylinder wall. A replaceable rubber piston end takes the brunt of pushing the fats. This piston skirt and the cylinder wall back of the rubber piston end are continuously rinsed with wash water. The rubber piston end keeps the water out of the fats.

The galvanized pipes through which the fats are pumped come in various lengths, and in the Kahn plant a 20 ft. section is used. The pipe sections are self locking and sealing. The female end rests on a ground gasket seat in the male end which has a clamping collar and the clamp is locked over the extending rim of the female end. The pipe can be had in 90-, 45-, and 22½-deg. bends.

On the discharge end of the pipe, Kahn's engineers have developed a tracked discharge chute which can feed two, four or six lard tanks. The chute is

(Continued on page 38.)

**LEFT:** Inlet valve between hopper and chamber is opened to allow charge to be drawn into cylinder. Outlet valve is closed. **RIGHT:** Outlet valve open and inlet closed; piston forces charge through outlet passage.





# 22,228 SCRAPING STROKES A MINUTE SHAVES A HOG IN LESS THAN 20 SECONDS

## FEATURES

### BOSS UNIVERSAL DEHAIRER

20 H.P. motor operates the two belt scraper shafts, feed conveyor and hair conveyor.



Clutch for disengagement of feed conveyor while dehairer continues in operation.



Upper shaft has 20 — 6 point scraper stars.



Lower shaft has 20 — 10 point scraper stars.



Scrapers are staggered and shafts operate in same direction to propel hogs toward discharge door where they are automatically ejected to gambreling table.



Discharge door adjustment regulates timing of dehairing operation.



Hot water spray cleans hogs and carries hair to hair conveyor.



Hot water box receives and recirculates water at 140°.



All adjustment and maintenance points easily accessible.



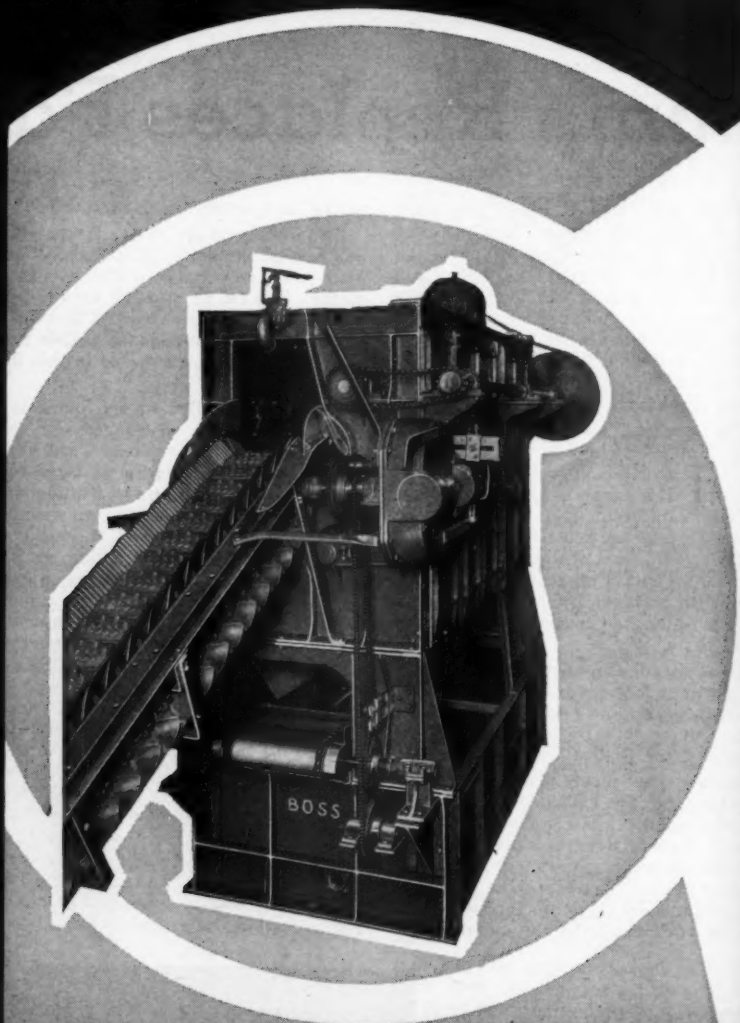
Dehairer, feed conveyor, hair conveyor and hot water box can be purchased separately if desired.

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The BOSS Universal Dehairer is widely used in hog killing departments where maximum production must be achieved in a minimum of space. This cast iron, totally enclosed machine is only 12 ft. long, 4 ft. 6 in. wide and 8 ft. 6 in. high, but it efficiently dehairst 200 hogs per hour on the most rugged production schedule . . . and requires only a 20 H.P. motor!

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# PLANT OPERATIONS

## Ideas for Operating Men

### EFFECTIVE CONTROL OF MOLD GROWTH ON CEILINGS IN MEAT CURING CELLARS

By C. L. REED and L. G. HERMAN  
Wilson & Co., Inc.

THE prevention of mold and yeast growth on the surfaces of damp and moist walls, ceilings and floors in various types of storage areas and curing cellars remains a constant problem in the meat industry.

The meat packing industry, with its conglomeration of buildings varying widely in age and type of construction provides many of the conditions suitable for mold growth. Several compounds such as chlorinated phenol, mercurial oleate, phenyl mercurial naphthanate, chlorinated anthracene oils, etc., have been used with varying degrees of success in specific areas; however, none of these has as yet shown any permanent value on the cold, wet, wooden ceilings throughout the curing cellars.

The particular problem in this study is control of mold growth on curing cellar ceilings. Although the temperature in these areas is kept at 38 degs. F. the year round, the extremely high humidity and condensation provide conditions for slow microbial growth. In order to control this growth, periodic cleaning and spraying with chlorine solutions has been a customary procedure.

To our knowledge no satisfactory paint has yet been formulated to withstand the conditions in these areas and inhibit microbial growth for any satisfactory periods of time.

The chemical department of the Scientific Oil Compounding Co. Inc. has developed a potent fungicidal compound, copper-8-quinolinolate (in solubilized form), which is being used on various types of fabrics, paper and leather goods.

From our examination of this material, it appeared to have considerable merit in connection with our particular problem, providing a suitable carrier could be found to cover damp surfaces. Through our joint efforts, compound SOCCI-F-130 was selected for a plant test. Indications are that this mixture is non-toxic, odorless, unaffected by water, and resembles spar varnish in appearance when properly applied.

The fungicide, copper-8-quinolinolate (in solubilized form) may also be mixed with sealers and paints for covering various types of surfaces which are normally dry, but which may absorb sufficient moisture from leaks or high humidity to permit mold growth.

With the cooperation of the Washington office of the BAI and Dr. Romine, the Chicago plant inspection supervisor,

an area of 5,000 sq. ft. was set aside for treatment with this compound.

Immediately prior to this test the entire ceiling area was well washed, and sprayed with a chlorine solution (10,000 p.p.m.) as per routine instructions. One half of this cleaned area received no further treatment and was left as a control. The other half of the washed ceiling was wiped free of visible moisture with a sponge and then coated with SOCCI-F-130 using ordinary paint brushes. This particular formulation gave much better and more complete coverage when kept in a hot (120 deg. F.) water bath during application.

Present studies indicate that slight adjustments in the composition may eliminate the need for heating and permit direct spray application.

The SOCCI-F-130 coated area of the ceiling has remained free of visible mold growth and visible mold spores to the present date (a five-month period).

The untreated area of the ceiling showed visible mold growth after two months and visible mold spores within one month following the routine cleaning and spraying program.

Laboratory studies and additional applications of this coating material are being carried out. Further results will be reported later. On the basis of the above results permission has been obtained to coat an additional 600,000 sq. ft. of ceiling area.

### CLEANING TALLOW TANKS

A producer recently cleaned out a large tallow storage tank which was then considered ready for use. More out of curiosity than for any other reason, some of the film still remaining on the floor of the tank was scraped out and tested. It was found to contain 12 per cent free fatty acid and this residue, to some extent, would act as a yeast to start new tallow on its way to a higher acid level—higher than it would be if the tank were clean. This experience indicates the need for caustic washing tallow and grease storage tanks.

### MID DIRECTORY CHANGES

The following changes have been reported by the Meat Inspection Division, USDA.

**Meat Inspection Granted:** John Morrell & Co., 208 Jackson st., Oakland 7, Calif.; North American Creameries,

Inc., Paynesville, Minn.; Jiffy Steak Co., corner 3rd and 15th sts., Freedom, Pa.; Midtown Veal & Mutton Co., Inc., 37 Legal st., Newark 5, N. J.; A. D. Clark & Sons, Chestnut and Pine sts., Beverly, N. J., and Lighthouse Frosted Foods, Inc., 2766 Webster ave., Bronx, New York 57, N. Y.

**Meat Inspection Extended:** Chinese Food Products Co., 410 Edmond st., Pittsburgh 24, Pa., to include subsidiary Ding-Ho Foods Co.

**Change in Name of Official Establishment:** Provisions Co., 225 Webster st., Oakland 7, Calif., instead of Provisions.

**Change in Address of Official Establishment:** Swift & Co., 232-238 Commerce st., Cumberland, Md., instead of 116-120 Williams St.

### HIGH COST OF INFECTION

Specific proof that first aid pays handsomely is furnished in the April issue of *Packers Safety News*. An extensive accident cost study conducted in one plant revealed that the average infection costs \$39.94. An infection is the result of a neglected "minor" cut or scratch. The average cost of a first aid case—treating the cut or scratch before it blossoms into an infection—is only \$2.44.

The wide range of subjects covered by THE NATIONAL PROVISIONER makes it an indispensable aid to packers.



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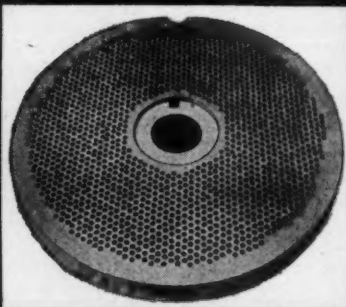
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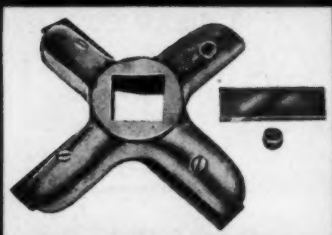
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### TRIUMPH PLATES

Four times the wear with special Alloy Reversible C-D Triumph Plates. GUARANTEED to stay sharp for five full years. Available in a wide range of sizes and styles including solid one piece plates for all makes of grinders.



### CUTMORE KNIVES

These knives are available in all sizes for all makes of grinders. They are self-sharpening and maintain a razor edge for the life of the blade. Will not heat or smear the meat. Blades easily changed by the turn of a screw.

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### AMI Foundation Reports on Research into Cause of Fats-Oils Rancidity

The American Meat Institute Foundation is carrying on its basic research of rancidity in fats and oils to determine what rancidity is, exactly what happens during the onset of rancidity, what chemical products are formed and what causes it. This is a continuing project, the Foundation announcement stated, for the entire field of animals fats is being constantly studied by Dr. L. R. Dugan, chief of the Foundation's division of organic chemistry; Dr. H. R. Kraybill, director of the Foundation, and others, from the standpoint of new uses for fats and oils, improved processing methods and economics of operating procedure.

Preliminary work on the problem of rancidity in fats by the Foundation led to the discovery of the antioxidative effectiveness of butylated hydroxyanisole and certain other chemical agents and to the development of AMIF-72 (Tenox II) as an antioxidant for lard and other animal fats.

Information derived from these studies, it is stated, will be of use not only in regard to plastic and liquid fats and oils, but may be found applicable to bacon, etc.

A highly technical discussion of some aspects of this work by Dr. Dugan, B. W. Beadle and A. S. Henick of the Foundation was published recently in The Journal of the American Oil Chemists Society. Reprints will be sent to anyone interested.

The report deals primarily with infrared spectroscopic examination of what happens in linoleic acid at various stages of oxidation. Linoleic acid is one of the substances present in many fats and is especially subject to attack by oxygen from the air, with resulting rancid odors and flavors. It was chosen for this particular study because of this fact and because a highly purified methyl ester of linoleic acid could be prepared, thus avoiding the presence of other substances which might affect the results obtained in the study.

A further report of this research will be made by Dr. Dugan before the meeting of the Institute of Food Technologists at the Edgewater Beach hotel, Chicago, on Tuesday, May 23. His subject will be "Butylated Hydroxyanisole as an Antioxidant for Fats and Foods Made With Fat."

### B. & O. FREIGHT SERVICE

The Baltimore and Ohio Railroad has established a new fast freight service on livestock from Indianapolis to the East. Livestock dispatched at 5 p.m. is scheduled to arrive at points on the eastern seaboard in time for second morning kill. The train is operated from Indianapolis on Monday, Tuesday and Wednesday, providing delivery at destination on Wednesday, Thursday and Friday.

### OSCAR MAYER ANNOUNCES NEW RIGID SELF-SERVICE SLICED SAUSAGE PACKAGE

Oscar Mayer & Co. is making limited market studies in a few stores on a new type of patented self-service sliced sausage package, exclusive with the company, which is designed to meet better the requirements of self-service counters. With a metal top and a plastic film bottom, the new package not only is more rigid but it permits more attractive labeling for customer appeal. It is displayed in the self-service counter with the labeled metal top facing upward.

Oscar Mayer's studies are still in the preliminary stage, the announcement stated, and the new package is not available at this time for general distribution.

### Swift Announces Discovery of New, Easier Method of Preparing Baked Products

Swift & Company last week announced that it will introduce a revolutionary new method of preparing baked goods in the home through development of an exclusive "Make Your Own" Swift'ning recipe. The discovery, developed in the Martha Logan test kitchens of the Swift research laboratory, will save homemakers many kitchen work hours, the announcement said.

The recipe provides a basic mix for 77 baked items. It can be prepared in quantity and kept on pantry shelves in closed containers for use as needed. From one batch of mix, homemakers can bake pastries, biscuits, cakes, muffins, waffles, various breads, cookies and a long list of other standard household baked goods. The tedious job of measuring shortening and sifting flour would have to be done only once to make the basic ingredients for dozens of baked dishes.

Ingredients required for the basic mix are Swift'ning, all purpose flour, double acting baking powder and salt. The recipe has met rigid tests.

Swift will begin telling homemakers about the new recipe in May when a major advertising campaign using newspapers, consumer magazines and network radio is launched, and will distribute a 36-page recipe booklet.

### SALES KITS ON SAUSAGE

The American Meat Institute has announced that store materials for the sausage promotion featuring cold cuts are ready for distribution to salesmen. The material ties in with advertisements which will appear in *Life*, *Look*, *Ladies' Home Journal* and *Good Housekeeping*, plus 250 newspapers, during the latter part of June and during July.

# CONFIDENCE

## *unlimited*



Wouldn't you like to spend a carefree summer, confident that  
your wrapper problems were being cared for by **DANIELS?**

We're an organization with the know how and facilities for de-  
signing and printing wrappers that will merit your confidence.

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

There is a **DANIELS**  
product to fit your  
needs in . . .

transparent glassine  
snowdrift glassine  
superkleer transparent glassine  
lard pak  
bacon pak  
ham pak greaseproof  
genuine greaseproof  
sylvania cellophane  
special papers, printed  
in sheets and rolls



*preferred packaging service*

SALES OFFICES: Rhinelander, Wisconsin  
Chicago, Illinois . . Philadelphia, Pennsylvania  
Dayton, Ohio . . St. Louis, Missouri . . Dallas, Texas



# B&D PRIMAL CUT SAW

*speeds up carcass breakdown  
on the rail, block or table!*



## Enthusiastic users report breakdown ratio of 5 to 1 in favor of the B&D PRIMAL CUT POWER SAW!

B&D's heavy duty PRIMAL CUT SAW is designed to give you the fastest and cleanest breakdown of primal cuts yet devised. The PRIMAL CUT SAW has already proved its superiority in on-the-rail carcass breakdown . . . and it performs with equal ease, dependability and economy on the block or table. The 10-inch blade is capable of cutting to a depth of 3½ inches which makes it particularly well-suited to beef blocking and general purpose pork cutting. This recent addition to the famous B&D line of packer-approved cost-cutting machines is equipped with ball bearings for easier handling and smoother performance.



Illustrations show operator using the Primal Cut Saw to breakdown the forequarter into primal cuts. The entire side can be handled with perfect ease with this portable saw.

### SPECIFICATIONS

**MOTOR**—Specially designed steel uni-shell type of ¾ HP with ample power to withstand short overloads. Annular ball bearings. Motor speed 3450 R.P.M. in either 1 Ph. or 3 Ph., 110 or 220 volts.

**CONTROL**—Operator in complete control at all times through use of an automatic off-switch in handle which shuts off motor when grip on handle is released.

**BALANCE**—Supporting and equalizing bracket provides for suspension to overhead counterpoise.

**GUARD**—Chrome plated cast bronze safety-guard protects operator.

**DRIVE**—Motor drives through bevel gear and pinion to 10 pitch involute spur gear. All gears of chrome nickel steel. Bevel gear is mounted on two opposed Timken tapered roller bearings.

**SAW BLADES**—A 10" dia. saw 4½ pt. No. 17 gauge.

Total length, 24 inches. Weight with AC motor, 40 lbs. Standard is made of cast bronze, chrome plated. All aluminum parts are highly polished.

## BEST & DONOVAN

332 S. MICHIGAN AVE. • CHICAGO 4, ILL.

INVEST IN THE BEST . . .



BUY B&D MACHINES!



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

- There will be a regional membership dinner meeting for members of the Western States Meat Packers Association in southern California and Arizona at the Mayfair hotel, Los Angeles, Tuesday evening, May 16. Matters of vital importance to the industry will be discussed by E. F. Forbes, association president. Reservations should be sent to B. W. Campton, southern representative.
- James George Myers, manager of M. Rothschild & Son, Inc., Omaha, Nebr., for the past six months, and formerly with the Guggenheim Packing Co., Wichita, died recently.
- George W. Kern, president, George Kern, Inc., New York, N. Y., announced this week that the company has filed plans for the building of a modern sanitary ham cooking department. The project will be started in a few days and is expected to be finished before the end of June.
- The annual employee suggestion plan and service recognition party of Cudahy Brothers Co., Cudahy, Wis., was held recently. J. K. Stark, general manager, presented awards to suggestion plan winners and pins to employees with five, ten and 25 years' service. Safe driving awards were presented by L. M. Kenney, personnel director. An entertainment program followed the presentation.
- Frank Kimball, formerly of the Rancho Granada Packing Co., Los Angeles, and West Coast representative for Milprint, Inc., has joined the sales staff of Standard Cap and Seal Corporation, it was announced this week. He will be stationed in Los Angeles.
- M. Benscheid, managing director of Alexanderwerk Co. in Germany, is in the United States to visit meat packing

plants and study the industry's requirements for machinery. He will also spend some time in Canada. He will make his headquarters at the office of the company's American representative, C. E. Dippel & Co., New York, N. Y.

• Maurice Early's column, "The Day in Indiana," in the *Indianapolis Star* recently praised the job done by the meat industry in inducing housewives to use the huge quantities of pork last fall and winter, thus making it unnecessary for the government to buy a surplus of pork. The article stated that in the prewar period, ham, bacon and other pork was consumed at the rate of 56 lbs. a year per person; that last year, after the advertising campaign got under way, consumption shot up to 70 lbs., and so far this year consumption is up to "the unbelievable total" of 82 lbs. on a full-year basis.

• William J. Somarindyk, 60, manager of Wilson & Co. at Shreveport, La., died recently after a brief illness. Somarindyk was a 33rd degree Mason.

• Miss Sarah Dunne, a secretary in the legal department of Wilson & Co., Inc., Chicago, recently won \$2,000 in the *Sun-Times* Jigsaw picture contest. She identified the Abraham Lincoln Center in Chicago. Miss Dunne, who has been with Wilson for 21 years, first worked on a Shelbyville, Ind., newspaper, writing a column which she called, "Tell it to Sarah." She received personal congratulations from Thomas E. Wilson, chairman of Wilson, and Harry F. Williams, vice president, for her good fortune in winning the prize.

• Construction of a \$250,000 cold storage plant to handle meats and other foods will be started in Tampa, Fla., W. B. Haggerty, president of the Tampa Cold Storage & Warehousing Corporation, announced. He stated that the "great strides made by the Florida beef cattle industry, with three large abat-

## Armour Appoints Eldred

### Executive Vice President

Harry S. Eldred, who has been with Armour and Company 31 years, was elected executive vice president of the company at a meeting of the board of directors on May 5, it was announced by F. W. Specht, Armour president. The office is second in authority to that of the president, and Eldred is the first Armour officer to be designated executive vice president in many years. Eldred joined Armour in 1919 as auditor and



office manager at Kansas City. He was made general manager of all packing plants in 1933 and was elected vice president in 1936. Since last September Eldred has been associated with the president's office.

toirs in Tampa alone, has brought about a need for more facilities for 'blast' freezing and lengthy storage of meats."

• Leon H. Keyserling, vice chairman of the President's Council of Economic Advisers and the banquet speaker at the recent annual meeting of the National Independent Meat Packers Association, has been appointed chairman of the Council.

• Meat packers in Mexico are anticipating increased exports of meats, mostly to the United States, as a result of the new Mexican Federal Sanitary code which demands pure food laws inspection of both meat and plants, in the event the code is approved by our government, as they anticipate. They also hope that the success of the campaign against the foot-mouth disease will lead to additional exports. A meeting of the Northern Meat Packers Union was held in Mexico City recently to discuss the problem of dwindling export markets.

• Geo. A. Hormel & Co. has started an addition to its main office and its dry sausage department at its Austin, Minn., plant. The new structure will be five stories high.

• New officers of the American Oil Chemists' Society have been announced. John R. Mays, jr., Barrow-Agee Laboratories, Inc., Memphis, is president; A. E. Bailey, Girdler Corporation, Louisville, vice president; H. L. Roschen, Swift & Company, Chicago, secretary, and J. J. Vollertsen, retired from Armour and Company, treasurer. Members-at-large include C. E. Morris of Armour, R. W. Bates, also of Armour, has been ap-



## IMPROVEMENTS AT IDEAL PACKING

Ideal Packing Co. of Cincinnati recently added a sliced bacon department, equipped with a U. S. Slicing Machine Co. heavy duty bacon slicer and Exact Weight check scales, and a smoked meats holding cooler equipped with Gebhardt units and complete new overhead tracking. A new Vatator unit for lard chilling and plasticizing was installed. Pictured in the plant's beef cooler are W. A. Goering, vice president and E. Layghlin, office manager.

# JUST ONE INGREDIENT

## Improves SAUSAGE 7 Ways!

**BOOSTS SALES...  
PROFITS, TOO!**

## LAND O'LAKES

**Improved Roller Process  
NONFAT DRY MILK SOLIDS**



*Texture, flavor, appearance, slicing quality, color, nutrition, binding—all get a boost from the simple addition of the New, Improved LAND O'LAKES Roller Process Nonfat Dry Milk Solids to your sausage formulas.*

Increased yield and lower cost are other benefits, because this superior nonfat dry milk solids absorbs from one to almost two times its weight in moisture. In every way it is a decided quality-improver, developed by LAND O'LAKES to make your sausage products faster selling and more profitable.

**CONTINUOUS SUPPLY OF ROLLER PROCESS DRY MILK AVAILABLE EVERYWHERE—QUICKLY**

*Immediate Delivery Through Branches, Brokers and Jobbers in Principal Cities, or write LAND O'LAKES Creameries, Inc., Minneapolis 13, Minnesota*



**QUALITY *Plus* FOR Every USE**

*In drums, barrels, and the NEW, handy 100 lb. and 50 lb. Multi-wall bags.*



pointed a member of the referee examining board.

- When **Frank Kennedy**, Visking Corporation representative in Los Angeles, came to Chicago for the company's recent sales meeting, he used a clever means of keeping in touch with his customers. He sent them Hotel Shoreland (Chicago) picture postcards with a printed message stating that he was in Chicago, the date of his return to the West Coast and how to reach him in Chicago.

- The Coffeyville (Kans.) Packing Co., division of Stahl-Meyer, Inc., New York, N. Y., has announced that it will increase its capacity about 25 per cent. A building for inedible rendering will be added and considerable new equipment installed as part of the expansion program.

- **Morton H. Fox**, 63, who founded the Fox Packing Co., Baltimore, Md., in 1905, died recently following a heart attack.

- **Little Rock (Ark.) Packing Co.** has been named defendant in 16 damage suits which ask for a total of \$170,500. The litigation is the result of an accident which occurred October 18, 1949 when a cotton-pickers truck and the packing company truck collided, resulting in the death of two passengers of the pickers truck and injury to 26 others.

- **C. S. Leckie**, export manager of Canada Packers, Ltd., Toronto, has returned

## RETAIL DEALERS CONVENTION

The sixty-fifth annual convention of the National Association of Retail Meat and Food Dealers will be held at the Fontenelle hotel, Omaha, Nebr., August 6 through 10. This year marks the twenty-fifth anniversary of the organization's famous T-Bone Club, which was founded at the last Omaha convention in 1925.

from an extended trip during which he visited Mexico, Guatemala, Panama, Venezuela, Curacao, Aruba, Dominican Republic, Puerto Rico, Haiti, Cuba and the British West Indies. He said that the export trade is becoming increasingly competitive in respect of quality, service and price.

- **Francis J. Carey**, who was accountant and auditor for New York state units of Armour and Company until he retired in February, died recently at Yonkers, N. Y. He was affiliated with Armour for 37 years.

- Thirty third-year University of Missouri students majoring in veterinary medicine made a three-day trip to Kansas City recently to study federal inspection of meat and by-products at the Armour, Swift and Cudahy plants there. **Dr. Cecil Elder**, head of the pathology department of the school, accompanied the group.

- **Southern Packing Co., Inc.**, Baltimore, Md., has announced the appoint-

## Custom's TIMELY TIPS

Monosodium Glutamate is a beneficial product and is easy to use under complete laboratory control. But we have had many packers tell us that they can see no difference in their products wherein it is used. This is easy to understand when one realizes that the flavor in a protein food lies in the protein itself. Monosodium Glutamate is only one of more than twenty recognized derivatives found in the protein of meat. The quantity of these individual derivatives varies greatly in different foods and in various cuts and kinds of meats.

We agree that Monosodium Glutamate can partially boost the flavor and that it may cause a swelling of the taste buds, letting one taste more of the flavor left after processing. We cannot agree, however, that this one derivative does a complete job. In spite of all this, we supply large amounts of it to many users. We earnestly solicit your inquiry and will assist you with the absolute finest type M. S. G. being manufactured for the meat or sausage industry... or we will help you to see a big difference and get real enriching with whatever Monosodium Glutamate you are using now.

However, we believe that you can prove to yourself that as many as fourteen of these protein derivatives have to do with flavor. After working with this problem for over fifteen years, we feel that you will like the results our Flavotex Seasoning and Flavotex Seasoning "B" will give you. We know that they will do the best job possible of enriching, bringing out, boosting, or even replacing the actual flavors lost or changed in processing, including canning. Both of these seasonings contain a great amount of M. S. G. plus other protein derivatives. Both are permitted by B. A. I. and all local regulations.

Place a trial order. Follow complete directions upon the label. Make a test by using any other enriching agent, including M. S. G., in one batch, and use Flavotex Seasonings in another, both batches exactly alike except for these items. Have a group taste both and write their opinions without saying a word to influence anyone. If Flavotex Seasonings fail to win eight out of ten, return the unused portion at our expense for full credit.

Write today—Flavotex Seasoning (Pork Flavor)—Flavotex Seasoning "B" (Beef Flavor). 100 lb. drums 68¢ per lb., 300 lb. barrels 67¢ per lb., F.O.B. Chicago.

### Custom Food Products, Inc.

701-709 N. WESTERN AVENUE  
CHICAGO 12, ILLINOIS

FOR FINER FLAVOR

Specify: *Custom* Quality!

FOR HIGHER SALES

WE SPECIALIZE IN CUSTOM MADE INGREDIENTS TO YOUR SPECIFICATIONS



## BOSTON MEETING OF AMERICAN MEAT INSTITUTE MEMBERS

The American Meat Institute's regional meeting in Boston was attended by the following packers in the area: Charles E. Brackett, Clem McCarthy and Jacob Foster, II, Foster Beef Co.; Paul L. Ayers and Philip H. Beele, H. L. Handy Co.; Eugene Rothmund and John A. McVey, Eugene Rothmund, Inc.; John F. Saunders, Handschumacher's; Harold J. Burke, Cudahy Packing Co.; Leonard J. Cain, H. C. Allen, S. E. Harrick, Elliott B. Williams and Charles W. Chamberlain, Armour and Company; W. Dwight Barrell and Frank Owen Stephens, jr.; E. W. Penley; Winthrop W. Chamberlain, Stanley G. Chamberlain and George N. Chamberlain, jr., Chamberlain's; Arthur F. Neafsey, Cummings Bros.; C. E. Kubitschack, Oscar H. Smith and Thomas W. Heffernan, Wilson & Co.; William L. Farrell, jr., Deerfoot Farms Co.; Arthur R. Fiorini, Genoa Packing Co.; A. Kenneth Riley, Riley Sausage Co.; Max Berger, Bertram Tackeff and Milton Berger, New England Provision Co., Boston; H. M. Lester, J. B. Watson, P. H. Meyer, John H. McManus and Kendall R. Graham, John P. Squire Co.; T. H. Menten, Swift & Company; V. P. Johnson, Reed Ham Works; H. F. Morris, Everett H. Pert and H. N. Craig, jr., New England Dressed Meat & Wool Co.; Glenn W. Coleman, Rath Packing Co.; Bernard D. Stearns, B. D. Stearns, Inc.; Bert Corsaro, Kingan & Co.; Rocco Fiorini and F. W. Lake, Genoa Packing Co.; William Ectman and John Michaud, P. W. Rounsevell Inc.; Sidney A. Lang, Columbia Packing Co.; Samuel Rabinowitz, Colonial Provision Co.; John P. Higgins, Geo. A. Hormel & Co.; and H. R. Davison and Merrill Maughan, American Meat Institute.



10

# OUTSTANDING AWARDS



\* Reg. U. S. Pat. Off.

## ROBERT GAIR COMPANY



DS to ROBERT GAIR in...

## CARTON COMPETITION

**W**INNING TEN awards in the 1950 Carton Competition sponsored by the Folding Paper Box Association of America, is an outstanding achievement... a truly dramatic demonstration of GAIR technical skill in the art of creating, designing and producing folding cartons.

Winning cartons were selected from a list of 531 entries by a panel of judges, consisting of, Neil McCash, Packaging Division, Kroger Company; O. T. Sands, Packaging Department, Sears Roebuck and Company; Morton Goldshall, president, Society of Typographic Arts; and F. W. Boulton, art director, J. Walter Thompson, Advertising.

GAIR is extremely proud of capturing these coveted laurels. Yes, proud of every element of "know-how" that entered into this outstanding accomplishment. It was a typical result of GAIR folding carton facilities and skillful team-work.

In each one of the TEN winning packages there was evidence of noteworthy ingenuity in research, creation and design, application of both standard and exclusive materials and printing processes.

Many famous products go to market in GAIR prize winning cartons. In highly competitive markets they become successful silent salesmen... a major tie-in factor where millions of dollars are invested in advertising and sales promotion.

*GAIR technical staff will be glad to hear about your packaging problem.  
Write today.*



**INC. • NEW YORK • TORONTO**  
PAPERBOARD • FOLDING CARTONS • SHIPPING CONTAINERS

# Now Lard's a Summer Shortening too



WHEN IT'S

## Sustane

TRADE MARK

PROTECTED

Take advantage of lard's better flavor and greater economy the year 'round. Sustane, Universal's highly purified butylated hydroxyanisole, protects both the lard and the baked product against rancidity even under severe summer conditions. Sustane is easily added at the time of rendering and protects the shortening right through the baking process and during long periods on the shelf.



Sustane is available to packers everywhere, and to bakers through their regular suppliers of lard. Don't delay. Take advantage of Sustane-protected lard *this* summer.

Packers—Protect lard with Sustane.  
Bakers—Use Sustane-protected lard.

SUSTANE DIVISION

### UNIVERSAL OIL PRODUCTS COMPANY

310 S. Michigan Ave.



Chicago 4, Illinois

ment of Robert O. Dulin as canned foods sales manager. Dulin was formerly president of the Bay County Foods, Inc., Easton, Md.

• T. M. Smith, sr., 72, who was an employe of Armour and Company at Atlanta, Ga., for 35 years, died recently at 72. At the time of his retirement in 1939 he was manager of the Atlanta office and credit department. He later served eight years as a member of the Atlanta city council.

• Harvey Andrews, retired master mechanic of the St. Joseph plant of Armour and Company, died recently at his home in Long Beach, Calif. He retired in 1936.

• Willard F. Ebert, who was formerly with the Tobin Packing Co., Fort Dodge, Ia., and Walter Druckenmiller, who has been associated with the meat packing business in Sandusky, O., have bought the Bechtol Packing Co., Cleveland. The Bechtol firm, now 50 years old, has been managed by the son of the founder, Paul Bechtol, for the past 20 years.

• Edward John Buck, 65, who operated his own wholesale and retail meat packing business near Columbus, O., died recently after an extended illness.

• Frank Beyers has acquired the plant of the M. J. Roquier Packing Co., Berryville, Ark. He plans to make extensive improvements.

• Damage estimated at \$10,000 was caused by a fire at the Pottstown (Pa.) Abattoir recently. The blaze is thought to have started from a coal burning furnace near the building's alley entrance.

• The Hoquiam, Wash. office of Swift & Company has been closed. The city will be serviced by the Portland, Ore. plant.

• H. H. Stedman, with 44 continuous years with Swift Canadian Co., Ltd., Toronto, Canada, has retired. He has been consulting superintendent for several years.

• Jennie Brown, labeler in the canned foods division at the Chicago plant of Armour and Company, who retired recently, was the first woman at Armour with a 50-year record. She started with the company 51 years ago, at the age of 14. Two of her sisters are also veteran Armour employes.

• A new sausage kitchen has been completed at the plant of the Tepe Sausage Co., Cincinnati. It is the first unit in an extensive remodeling and expansion program.

• H. A. McKinney Provisions Co., Cincinnati, has been sold to Harold J. Spieser, who is converting the business to a retail store. McKinney is building a meat packinghouse in Lexington, Ky., which is expected to be completed soon.

• Don R. Miller of Armour and Company's self service meat department in Chicago spoke recently at a meeting of the Inland Empire Retail Food Dealers' Association at Spokane, Wash.

• Gardner L. Raymond, formerly a salesman for John Morrell & Co.'s Boston branch, has been appointed

assistant manager of the Philadelphia branch. He has been with the company since 1937.

● **R. C. Caines**, formerly assistant to G. E. Mitchell, district manager of Swift & Company, New York city, has been transferred to the Syracuse office as district manager.

● **Gus Clawson** has been appointed assistant plant superintendent of the Chicago plant of Armour and Company, succeeding **Clark Warren**, who became superintendent of the Armour Kansas City plant. Clawson, who had been



Among those attending the recent convention of the National Independent Meat Packers Association in Chicago were C. J. Renard of Kennett-Murray Co., Indianapolis, and W. K. Oylor of the same firm, Lafayette, Ind.

canned foods division superintendent for nine years, has been with Armour 20 years.

● **Construction of the Forsythe Bros.** meat packing plant in Urbana, Ill., will be completed by June 1, **Alvin Forsythe**, president, has announced. The plant is an expansion of the Forsythe Bros. plant at Homer, Ill.

● **Herman J. Amshoff, sr.**, wholesale meat dealer at Louisville, Ky., for 20 years before his retirement, died recently.

● **Dr. H. M. Corley**, assistant director, chemical research and development division, Armour and Company, Chicago, spoke before a joint meeting of the Minnesota Industrial Chemical forum and the Minnesota section of the American Chemical Society recently.

● **O. B. Joseph**, James Henry Packing Co., Seattle, Wash., has been appointed chairman of the Canadian meat imports committee of the Western States Meat Packers Association, succeeding **W. S. Greathouse**, former president of Frye & Co., Seattle, which has been sold. Other committee changes announced by WSMIPA are the appointment of **Eugene Mallo**, Del Monte Meat Co., Portland, Ore., as a member of the sausage committee and of **Dr. E. B. Beck**, E. B. Beck Co., S. St. Paul, Minn., to the marketing agencies committee.

● **Cameo Sausage Products Co.** has been organized at Buffalo, N. Y. by **Carl J. Ruhland** and **Michael Altobella**.

● **Ernest R. Orling**, president of Orling

## Prof. Hogg's LARD POINTERS



**I**F lack of space makes lard production a slow and costly operation in your plant, it will pay you to investigate Votator processing apparatus.

In a floor space of less than 18 square feet, you can process 3,000 pounds of lard per hour, step up product quality, and drastically cut your costs!

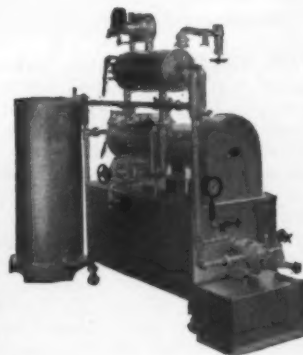
Continuous, closed chilling and plasticizing with Votator lard processing apparatus gives you a smooth, white, creamy lard with excellent cooking and keeping

qualities. And you get remarkable savings in time, labor, floor space, and refrigeration. That's why many of the top names in the industry have converted to Votator processing apparatus for lard production.

Votator units are also available in capacities of 5,000 and 10,000 pounds per hour. Write for complete information.



VOTATOR is a trade mark applying only to products of The Girdler Corporation.



*The rated capacity of this Votator lard processing unit is 3,000 pounds per hour.*

### THE GIRDLER CORPORATION, VOTATOR DIVISION

LOUISVILLE 1, KENTUCKY

150 Broadway, New York City 7 • 2612 Russ Bldg., San Francisco 4

Twenty-Two Marietta Bldg., Atlanta, Ga.



Bros., Detroit, for 25 years, died recently at the age of 56.

● Valley Packing Co., Sugar City, Ida., was opened recently. David H. Manwaring is owner and president. The plant will slaughter all kinds of meat animals and poultry, including game fowl, for wholesale distribution, and will do some custom butchering.

● Roy A. Asmussen & Associates, Inc., Chicago, has been appointed by the Ampol Co. to represent it in the Midwest and West for the sale of Krakus brand Polish hams.

● William Reneker, head hog buyer for Swift & Company, Chicago, and H. P. Jones, manager of the Swift plant in Fort Worth, Tex., were speakers on an animal husbandry seminar at Texas A. and M. College recently.

● Ferdinand E. Becherer, who had founded a packing firm in Buffalo, N. Y., bearing his name, died recently. He had been retired for about 25 years.

● Keith Brothers Sausage Co., Salem, Va., has begun construction of a new and modern structure to replace the one destroyed by fire, March 5. According to Herald Keith, co-owner, the new building will be twice the size of the old plant and will cost between \$45,000 and \$50,000. It is expected to be finished in about six weeks.

● Twenty-five new smokehouses are being installed at the plant of Kingan & Co. in Indianapolis, Ind., replacing 24 old houses.

## FLASHES ON SUPPLIERS

**BROWN INSTRUMENTS DIVISION, MINNEAPOLIS-HONEYWELL REGULATOR CO.:** Lloyd E. Slater has been named industry manager for the food field for Brown Instruments division, it has been announced by L. Morton Morley, vice president and general sales manager.

**THE MARLEY CO., INC.:** James W. Elizardi has recently been made manager of the Houston sales office of The Marley Company. Elizardi, who is a graduate of Tulane University, previously worked for Griscom-Russell and the Illinois Central Railroad.

**MACK TRUCKS, INC.:** A. F. Fenner, vice president of Mack-International Motor Truck Corp., has been named general sales manager, with headquarters in Chicago. H. W. Dodge, executive vice president, has announced. Fenner will direct all the company's truck, bus and fire apparatus sales and service activities in its Central, Southwestern and Pacific Coast divisions. Dodge also announced the appointment of E. G. Ewell, vice president, as general sales manager of the firm's Eastern, Atlantic and Southern sales divisions. Ewell will maintain headquarters in Mack's home office, Empire State Building, New York City.

**TENNESSEE EASTMAN CORP.:** P. N. Soden & Co., Ltd. of Montreal, Quebec, has been appointed Canadian distributor for Tennessee Eastman's line of Tenox food-grade antioxidants.



## SPOKANE, WASH., IS SCENE OF RECENT AMI MEETING

The group of packers shown above attended the American Meat Institute's regional meeting on March 20. Standing, left to right: W. A. Coon, Armour and Company; George M. Lewis, American Meat Institute; Phillip J. Carstens, Carstens Packing Co.; E. J. Petre, National Live Stock and Meat Board, and Cecil J. Murray, Swift & Company. Group seated, clockwise around the table, starting at lower left: John Hergert and A. E. McLeod, Walla Walla Meat & Cold Storage Co.; R. H. Meyers, Dick Sullivan and E. M. Williams, Carstens Packing Co.; Willard Rucker and P. M. Jarvis, executive vice president, both Swift & Company; W. T. Sim, Armour and Company; F. M. Simpson, jr., Swift; W. L. Johnson, Armour; F. C. Booth, Swift, and Paul J. Ripp, Armour.



## INSTITUTE'S MEETING IN PORTLAND IS WELL ATTENDED

Still another of the American Meat Institute's series of regional meetings was held March 24 at Portland, Ore. First row, seated: D. E. Nebergall, D. E. Nebergall Meat Co., Albany, Ore.; J. R. McKeown and E. C. Malo, Del Monte Meat Co., Portland, and J. J. Campbell, Swift & Company, N. Portland. Second row, seated: D. S. Adolph, vice president, First National Bank, Portland; Louis Fontheim, Geo. A. Hormel & Co.; W. E. Filler, Rath Packing Co.; E. M. Justus, Swift & Company; George M. Lewis, American Meat Institute; G. F. Chambers, Valley Packing Co., Salem, Ore.; H. C. Griffin and Floyd Edwards, D. E. Nebergall Meat Co., and Rux Burton, Armour and Company, Portland. Last row, standing: P. M. Jarvis, executive vice president, Swift & Company; R. F. Follett, Rath Packing Co.; E. L. Bonner, Armour; Douglas W. Chambers, Valley Packing Co., and H. E. Bleything, Atlas Meat Co.

This move closely followed final approval for the use of butylated hydroxyanisole (BHA) as an antioxidant in edible products by the Canadian National Board of Health. Most Tenox formulations contain this compound.

**PURE CARBONIC COMPANY:** A new dry ice warehouse and CO<sub>2</sub> cylinder filling plant has been opened by Pure Carbonic, a division of Air Reduction Co., Inc., at 1702 Belleville st., Richmond, Va.

**DEWEY AND ALMY CHEMICAL CO.:** Increasing production facilities now permit a change of sales policy so that this company's Cry-O-Rap seam-

less tubing for liverwurst and Braunschweiger casings will be made available to selected converters. The first of these, Milprint, Inc., will shortly be in a position to offer this product, it was said. John A. Lunn, vice president in charge of the Cry-O-Vac division, emphasized that the new policy in no way affects the company's present selling organization or plans and that Dewey and Almy will continue to sell Cry-O-Rap bags and casings direct to packers and through jobbers to locker plants. Richard J. Cruise, previously a salesman for the Joseph A. Rich Co., has joined the Cry-O-Vac division's sales staff.



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*Better Looking  
Better Selling  
Packages*

**faster—easier—at low cost!**

***milprint* INC.**  
PACKAGING MATERIALS  
LITHOGRAPHY & PRINTING  
GENERAL OFFICES, MILWAUKEE, WISCONSIN  
SALES OFFICES IN ALL PRINCIPAL CITIES

## Milprint Cellophane Bags

Factors the country over already know that Milprint Cellophane bags make the best looking, fastest selling, lowest cost packages for pork sausage, hamburger and chili. No other package is so easy to use or requires so little packaging equipment and labor.

The versatility of Milprint Cellophane bags makes them ideal for self-service packaging. Try packaging your ring Bologna in a Milprint bag and see how sales perk up.

And here's a cost saver for jellied souse! Line a corrugated shipping box or mold with a Milprint Cellophane bag. Pour hot souse right into the bag and let it chill. Fold the top and it's ready to ship—and it looks like a million bucks.

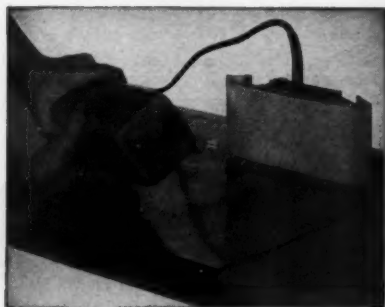
Call your local Milprint man for more cost cutting, sales producing packaging ideas.

## Get Everything with Milprint "Follow Through" Service



Here's where your displays, booklets, broadsides, window and wall posters, car cards and all printed promotional material are created and printed at one stop. Saves you time and money.

PRINTED CELLOPHANE, FLUOFLIM, ACETATE, GLASSINE, PLASTIC FILMS, FOILS, SARAN, FOLDING CARTONS, LITHOGRAPHED DISPLAYS, PRINTED PROMOTIONAL MATERIAL



## For Faster Sealing of Packages you need this new Great Lakes Sealer

A new unit to help you  
fill demand for consumer  
packages at lowest cost!



No. HS-2 enclosed heating unit, polished face, insulated construction, steel shank, hardwood handle, heavy cord. You get all these features, plus practical design, in this typically fine piece of Great Lakes equipment at only \$9.50 each. Write!

## This V-S SEALER for Heat-Seal Casings and Wraps does a better job—cuts costs

Save up to 2" of casing, eliminate all casing tying, make a handsome package in less time! You can do all these things with a Great Lakes V-S Sealer that neatly seals casing ends in less than a second.

Enclosed heating element with 3-way switch gives low heat for standby, regular heat for ordinary sealing, extra high heat for fast sealing or unusual conditions. Aluminum faceplate on heater covered by Teflon plastic to transmit heat rapidly and speed sealing. Unit mounted on stainless steel base for table mounting. Sealer is built for long life and perfect service, yet priced amazingly low at \$24.50 each. Use for casings, wraps or package sealing. Order now!

## GREAT LAKES STAMP & MFG. CO.

2500 Irving Pk. Rd., Chicago 18, Ill.

## Fat Pumping System

(Continued from page 23.)

mounted to two wheels which, in turn, ride a track attached to the end of the chute. A similar chute is attached at other discharge openings cut into the pipe above the other wet rendering tank charging domes.

At the end of the day's operations the pipe can be cleaned with either a go-devil or a wadding made of wet sacks. The go-devil is a dumbbell shaped piece with a cup rubber on each end. These rubbers fit closely in the pipe and with the cups turned toward the liquid, the seal is the same as in a single plunger pump, such as a tire pump.

The go-devil may be propelled either by water or by air pressure. If water is used, the pump itself can be used as the source of pressure to push the cleaning go-devil through the pipe.

Total time for cleaning is stated to be 15 to 20 minutes.

The pump of the type used at Kahn's can pump fats on the horizontal plane for 1,000 ft. and on the vertical plane for a distance of 100 ft. A combination of horizontal and vertical distances is to be calculated on the basis of 1 ft. of vertical equals 8 ft. of horizontal pumping. (The total equivalent distance should not exceed the equivalent horizontal distance of 1,000 ft.)

Advantages for the pump as a transporter of fats are stated to be: Lower cost of operation as mechanical power is used; positive working action; no contact of the propelling force with the fats and a minimum of moving parts. Because it feeds at a constant rate, the pump allows the rendering tank to be heated as the fats are being delivered to it, shortening the overall rendering time. It is said that one melter operator can easily tend as many as ten melters with this system.

Management states that the elimination of floor maintenance and truck and truck wheel maintenance are among the major advantages of the new method of transporting fats to the rendering department. In the prior operation the continuous movement of loaded trucks from the pork cut to the rendering department, rutted out the floors, making periodic resurfacing of the floors necessary. The trucks used in hauling fats needed a daily cleaning and greasing. Axles and wheel babbitts had to be replaced from time to time.

While no definite figures are available, management knows none of these costs are incurred with the new system. The pump has a 12-in. stroke and an 8-in. piston. Equipment credit: Pumpcrete, Chain Belt Co., Milwaukee.

## ARGENTINA MEAT STRIKE

The walkout of some 90,000 meat workers in Argentina late last week raised the total number of Argentine workers in all fields now on strike to 260,000. The meat strikers are from American, British and most Argentine-owned plants processing for export.

# AS MILLS

BROS. INC.

From all  
Parts of  
the World

THE  
FINEST

# SPICES

- WHITE PEPPER
- BLACK PEPPER
- RED PEPPER
- CHILI POWDER
- PAPRIKA
- NUTMEG
- MACE
- GINGER
- MUSTARD
- CORIANDER
- CARDAMON
- MARJORAM
- SAGE, ETC.

**A SEASONING**

FOR EVERY VARIETY OF

**SAUSAGE OR MEAT LOAF**

Expertly Blended with

FRESH GROUND SPICES

Bulk or Packaged in any Size required

"FRESH SPICE FOR FLAVOR"

**ASMUS BROS. INC.**

523 East Congress

DETROIT 26, MICHIGAN

SPICE IMPORTERS AND GRINDERS

## VISKING CORP. ANNOUNCES AD PROGRAM TO INCREASE PACKERS' SAUSAGE SALES

The Visking Corporation, Chicago, has planned an advertising and merchandising program designed to increase sales of ready-to-serve sausage. It will begin its 1950 national advertising program for sausage items with an insertion in the comic sections of 88 metropolitan newspapers throughout the country, Sunday, June 11, and in the June *Woman's Day* and *Family Circle*.

Under the headline, "Discover a whole new world of sausage flavors! Come in and taste 'em!" the ads will feature bologna, cooked salami, New England ham sausage and liver sausage. Coupled with the ad are window streamers and price tickets and a counter "taste-it" display which retailers may obtain from their meat packer. According to Visking, repeated tests in which sausage and cold cuts were given an extra promotional lift by proper display in meat cases and "taste-it" offerings have consistently shown sales increases of 33 per cent.

The ad presents the four sausages in an attractive manner and develops the advantages of sausage from the standpoint of economy, savings in time and nutritive values. A national survey of the company indicated that economy and time saving were the principal reasons for the purchase of this type of meat, and interest of women in the nutritive value of meat was surprisingly high.

Choice of the four products to be advertised in the first ad also was based on the survey, which showed them to be four of the best sellers. Bologna, next to skinless frankfurters and wieners, was the top item in practically every part of the United States.

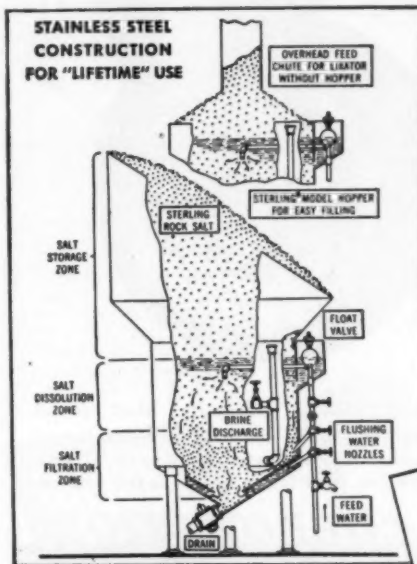
## INSTITUTE PROMOTES BACON BY ADVERTISING, PUBLICITY

The American Meat Institute's Meat Educational Program is currently attempting to encourage consumers to use more bacon. In addition to advertisements in leading magazines, much publicity material is being distributed by the Institute's home economics division from Chicago or through its Dorothy Ames Carter service from New York.

The material is designed to call attention to the availability of bacon, its relatively reasonable price and its fine utility by itself, in combination with other foods or for use as main dishes at any meal. It is being sent to newspapers, the trade press, home economists of various organizations and radio and television stations.

On April 26 Monica Clark, head of the Institute's home economics division, appeared on the Homemakers Exchange program over the Columbia Broadcasting System's television network from New York. In addition to discussing bacon and its usefulness, she demonstrated the proper way to prepare and cook a rib roast of beef.

# SALT! WHY HAUL IT? MEASURE IT? STIR IT?



## HOW LIXATOR WORKS

In the dissolution zone — flowing through a bed of Sterling Rock Salt which is continuously replenished by gravity feed, water dissolves salt to form 100% saturated brine. In the filtration zone — through use of the self-filtration principle originated by International, the saturated brine is thoroughly filtered through a bed of undissolved rock salt. The rock salt itself filters the brine. Nothing else is needed.

## WHAT THE LIXATOR PROVIDES

- ✓ Chemical and bacterial purity to meet the most exacting standards for brine.
- ✓ Unvarying salt content of 2.65 pounds per gallon of brine.
- ✓ Crystal-clear brine.
- ✓ Continuous supply of brine.
- ✓ Automatic salt and water feed to Lixator.
- ✓ Inexpensive, rapid distribution of brine to points of use by pump and piping.

Savings up to 20% and often more in the cost and handling of salt have been reported by many Lixate users. Why not investigate?

*Just Turn  
It On!*

**STERLING ROCK SALT  
BRINE DELIVERED BY PIPE  
TO EVERY POINT IN YOUR PLANT**

- PICKLE FORMULAS
- WALL CABINETS
- WASHING & BRINE CURING HIDES & SKINS
- SPRAY DECKS
- UNIT COOLERS

• You can eliminate shoveling, hauling, and laborious hand stirring of salt and water, and frequent testing of the brine strength — with International's Lixate Process for Making Brine. Stops waste through spilling. Saves time and labor. Assures accurate salt measurement.

• The Lixator automatically produces 100% saturated, free flowing, crystal-clear brine — which may be piped to as many points in your plant as you desire — any distance away — by either gravity or pump. YOU SIMPLY TURN A VALVE for self-filtered, LIXATE Brine that meets the most exacting chemical and bacterial standards.

An INTERNATIONAL Exclusive

*The* **LIXATE\*** *Process*

FOR MAKING BRINE

\* REG. U. S. PAT. OFF.

INTERNATIONAL SALT COMPANY, INC., Scranton, Pa.



One of 1458 LOAD-FLOATING  
WORK-SAVING



CASTERS



To meet every need exactly, there are 1458 different standard designs of Colson casters—many of them continuously stocked for immediate shipment. Long notable for quality that has made them the replacement choice of industry, they offer you big dividends in faster handling, easier work and reduced floor damage. It pays you to get the facts—write today for free 68 page catalog.

Model No. 3-527-65 swivel fork caster, ideal for use on medium weight industrial equipment. Double row of ball-bearings in hardened raceways; heavy oversize king bolt, patented lock nut. Built for years of rugged service.

**THE COLSON CORPORATION**

ELYRIA, OHIO

CASTERS • • LIFT JACK SYSTEMS • • INDUSTRIAL TRUCKS

**AROMIX**

The ultimate  
in high quality  
seasonings and  
specialties  
for the  
meat packing industry!

**AROMIX CORPORATION**  
612-614 West Lake St., Chicago 6, Ill. DEarborn 2-0990

**Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?**



**A.**



of course!

IT TOO, CAN BE INSTANTLY IDENTIFIED BY  
ITS EXCLUSIVE BLUE PINNING STRIPE.

QUALITY AND PRICE LEADERS IN HAM STOCKINETTES AND BEEF BAGS

**THE CLEVELAND COTTON PRODUCTS CO.**

CLEVELAND, OHIO

CANADIAN DISTRIBUTORS: ELCO LTD., TORONTO

## Who's Liable When Employee Drives Own Car?

Packers with routemen who own their own cars or trucks should consider carefully the highly dangerous financial responsibility in connection with these employee-owned cars.

The widely-held belief that "they can't sue us—we don't own the cars," is wholly erroneous. Courts, including the United States Supreme Court have repeatedly ruled it to be such. Here is the United States Supreme Court ruling on the subject:

"... whether the act of the servant to be one of omission or commission, whether negligent, fraudulent, or deceitful, or even if it be an act of possible malefeasance or misconduct if it be done in the course of his employment, his master is responsible for it, civiliter to the third persons."

The courts have always been very loose in interpreting the phrase, "if it be done in the course of his employment," and court records are replete with cases where employers have been held financially responsible in many damage suits that did not involve the salesman's employment.

A large company recently fell victim to such a suit.

The company was holding a dinner for its routemen. One of the men drove to the affair in his own car. En route, he struck a pedestrian, who promptly sued the company. The company maintained thus: (1) that the routeman was in the nature of an independent contractor not under the direct supervision of the company, and (2) he was not engaged on company business at the time of the accident.

### 'Employer Sole Target'

The courts differed. They held that the company had invited the man, and that he probably felt it good business to go. Therefore, he was in the company's service. The claimant was justified in looking to the company for damages.

Outstanding, in all these cases, is the fact that the car-owner was ignored; the plaintiffs chose in every instance to bypass him and make the employer the sole target.

There are several possible answers to the question of safeguarding the employer. His most effective protection, provided on the basis most acceptable to him, is comprehensive automobile liability insurance, paid for by the routeman but in which the employer is definitely named as an interested party—or in which the employer is protected by an omnibus clause in the policy that serves essentially the same purpose as a definitely named interested party.

There is no sound reason why the routeman should not pay for such a policy in full since he will probably buy insurance for himself in any event. The endorsement in the employer's favor will cost him little if anything. How-



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ever, when the employer shares the protection, the routeman may expect that he share the cost.

This leads directly to the second method of employer protection—insurance partly paid for by the employer and protecting both employer and employee. The share of the premium that each shall pay can only be decided by negotiation.

Then there remains contribution in full by the employer—perhaps on a wholesale fleet basis, if enough cars are involved. If the first method is not quite fair to the routeman, this last method would seem wholly unfair to the employer. It is the consensus among insurance liability lawyers and claim adjusters, however, that if they had to choose between going without coverage or paying for it in full—they would prefer to pay in full rather than run the risks created by routemen-owned cars used on company business.

The employer still has accident prevention methods open to him which will tend to reduce his risks; elimination of careless-driver routemen; insistence on proper attention to all the safety measures dinned at drivers for many years. Frequently such prevention methods work out.

However, employers must formulate a definite protective policy if they intend to make use of routemen-owned cars. They cannot look at the situation and say, "They can't sue us—we don't own the cars." That's not what the court rules.

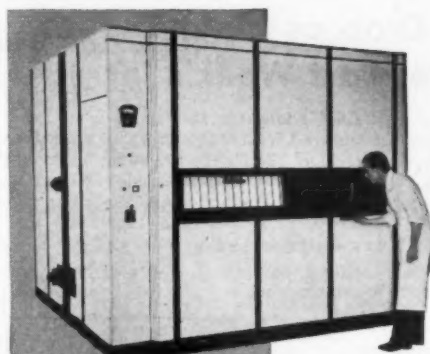
## U. S. WOOL PRODUCTION

The United States is now producing less than 40 per cent of the wool it uses due to lower domestic production and increased consumption. During the period 1930-39, 88 per cent of the wool used in this country was produced here, according to the report issued by the U. S. Department of Agriculture.

World consumption of apparel wool is rapidly eliminating wartime accumulations. Since the war, annual apparel-wool consumption by all countries has averaged 580,000,000 lbs. in excess of annual production. World mill consumption over the next few years may be expected to decline, bringing consumption more in line with current production. The U. S. consumption of finished products made from wool is almost entirely dependent upon the general level of prosperity in this country.

## BRITAIN RAISING PRICES

The price of bacon in the U.K. will be increased by an average of 2c per lb. on May 21 to 34c per lb., including a subsidy of 16c. Butter prices will be increased by 4c per lb. These increases are calculated to cover increased costs likely to be incurred by the Ministry of Food in the next several months. Increased costs due to removal of fertilizer and feed subsidies apparently are being passed on to farmer and consumer.



### CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Loaf Shrinkage



Perfect Loaves  
**FASTER!**  
with  
**ADVANCE  
MEAT OVENS**

### ... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



### ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smothering of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

## OVEN COMPANY

700 So. 18th Street, St. Louis 3, Missouri  
Western States Office: 3919 W. Jefferson Blvd., Los Angeles 16, Calif.

## Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,  
HOTEL SUPPLIERS, CHAIN STORES,  
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.

U. S. Inspected MEATS ONLY



**B. Schwartz & Co.**

2055 W. PERSHING ROAD, CHICAGO 9, ILL., (Teletype CG 427)

### [Bull Meat]

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Look for the Cost Control Sign on all Barrels and Cartons

# Hogs Show Largest Drop as Meat Output Tapers off After Last Week's Increase

**M**EAT production under federal inspection in the week ended May 6 totaled 300,000,000 lbs., the U. S. Department of Agriculture estimated this week. Hog slaughter dropped 8 per cent from the preceding week and was only 2 per cent above the corresponding week last year while slaughter of other species held steady. Production was down

Calf slaughter totaled 120,000 head, compared with 122,000 in the preceding week and 123,000 in the same week last year. Output of inspected veal in the three weeks under comparison was 12,100,000, 12,300,000 and 12,200,000 lbs., respectively.

Hog slaughter of 1,020,000 head was 8 per cent below 1,103,000 reported for

000 in the same period last year. Production of lamb and mutton in the three weeks under comparison amounted to 10,000,000, 10,400,000 and 8,000,000 lbs.

## MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports:

	Mar. 1950 lbs.	Mar. 1949 lbs.
<b>EXPORTS (domestic)—</b>		
Beef and veal—		
Fresh or frozen.....	296,225	409,110
Pickled or cured.....	680,940	1,081,311
Pork—		
Fresh or frozen.....	208,646	484,222
Hams and shoulders, cured.....	789,734	435,860
Bacon.....	2,485,395	527,607
Other pork, pickled or salted.....	1,631,044	1,004,110
Mutton and lamb.....	36,795	168,080
Sausage, including canned and sausage ingredients.....	448,270	439,110
Canned meats—		
Beef.....	44,100	218,000
Pork.....	469,630	400,520
Other canned meats.....	130,744	144,907
Other meats, fresh, frozen or cured—		
Kidneys, livers and other meats, n.e.s.....	151,930	199,454
Lard, including neutral.....	74,018,817	55,904,071
Lard oil.....	76,990	5,330
Tallow, edible.....	21,929	298,110
Tallow, inedible.....	33,549,428	33,241,060
Grease stearin.....	300	11,330
Inedible animal oils, n.e.s.....	14,813	111,900
Inedible animal greases and fats, n.e.s.....	4,186,558	6,731,005
<b>IMPORTS—</b>		
Beef, chilled or frozen.....	3,342,378	2,004,231
Veal, chilled or frozen.....	160,626	24,110
Beef and veal, pickled or cured.....	107,183	72,300
Pork, fresh or chilled, and frozen.....	188,990	20,090
Hams, shoulders and bacon.....	1,714,701	38,231
Pork, other pickled or salted.....	59,855	19,670
Mutton and lamb.....	7,289	27,180
Canned beef.....	7,225,536	4,652,811
Tallow, edible.....	241,900	178,250
Tallow, inedible.....	241,900	178,250

## ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION<sup>1</sup>

Week Ended	Beef						Veal						Pork (excl. lard)						Lamb and mutton						Total meat	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Prod. mil. lb.	Prod. mil. lb.
May 6, 1950.....	262	140.7	120	12.1	1,020	136.7	222	10.0	299.5																	
Apr. 29, 1950.....	258	139.6	122	12.3	1,103	147.8	225	10.4	310.1																	
May 7, 1949.....	256	142.6	123	12.2	990	138.6	179	8.0	301.4																	

### AVERAGE WEIGHTS (LB.)

Week Ended	Cattle				Calves				Hogs				Sheep & lambs				LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	lbs.	lbs.
Apr. 29, 1950.....	977	537	181	101	238	134	98	45	14.3	34.9								
Apr. 22, 1950.....	983	541	180	101	239	134	100	46	14.5	38.3								
May 7, 1949.....	998	557	175	99	245	140	95	45	14.1	34.2								

<sup>1</sup>1950 production is based on the estimated number slaughtered for the current week and on average weights of the preceding week.

3 per cent from 310,000,000 lbs. processed in the week ended April 29, when a 9 per cent increase was attained, and 1 per cent below 302,000,000 recorded for the week last year.

Cattle slaughter of 262,000 head was 2 per cent above 258,000 reported for the preceding week and 2 per cent above the 256,000 kill of the corresponding week last year. Beef production was estimated at 141,000,000 lbs., compared with 140,000,000 for the preceding week and 143,000,000 in the period a year ago.

the preceding week, but 3 per cent above the 990,000 kill recorded for the same week in 1949. Production of pork was estimated at 137,000,000 lbs., compared with 148,000,000 for the preceding week and 139,000,000 in the week a year ago. Lard production was determined at 34,900,000 lbs., compared with 38,300,000 in the previous week and 34,200,000 in the same week last year.

Sheep and lamb slaughter of 222,000 head compared with 225,000 head reported for the preceding week and 179,000

## CUTTING MARGINS LOSE GROUND AS PACKERS' HOG COSTS RISE

(Chicago costs and credits, first three days of week.)

Prices paid in the hog and pork markets at Chicago continued to spiral upward during the first three days of the week, with hogs selling from \$1.81 to \$2.18 per live cwt. higher than a week earlier. Increases in pork values did not keep pace, resulting in poorer margins.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—						—220-240 lbs.—						—240-270 lbs.—					
Value						Value						Value					
Pct. live	Price	per	per	per	per	Pct. live	Price	per	per	per	per	Pct. live	Price	per	per	per	per
wt.	lb.	cwt.	cwt.	cwt.	cwt.	wt.	lb.	cwt.	cwt.	cwt.	cwt.	wt.	lb.	cwt.	cwt.	cwt.	cwt.
Skinned hams.....	12.0	45.3	\$ 5.72	\$ 8.20	12.6	45.3	\$ 5.71	\$ 8.02	12.9	44.2	\$ 5.70	\$ 8.00					
Picnics.....	5.6	27.9	1.56	2.25	5.5	27.4	1.51	2.11	5.3	26.7	1.42	1.98					
Boston butts.....	4.2	35.2	1.48	2.15	4.1	34.5	1.41	2.00	4.1	32.8	1.34	1.87					
Loins (blade in).....	10.1	47.5	4.80	6.94	9.8	46.5	4.56	6.46	9.6	41.2	3.96	5.51					
Bellies, S. P.....	11.0	29.1	3.21	4.62	9.5	28.9	2.66	3.78	3.9	24.5	.96	1.35					
Bellies, D. S.....					2.1	19.5	.42	.59	8.6	19.5	1.68	2.34					
Fat backs.....					3.2	8.8	.28	.40	4.6	9.5	.44	.61					
Plates and jowls.....	2.9	11.2	.33	.47	3.0	11.2	.34	.47	3.4	11.2	.38	.54					
Raw leaf.....	2.3	10.9	.23	.32	2.2	10.0	.22	.30	2.2	10.0	.22	.31					
P. S. lard, rend. wt. 13.0.....	10.9	1.52	2.16	12.3	10.9	1.35	1.80	10.4	10.9	1.13	1.58						
Spareribs.....	1.6	33.8	.54	.78	1.6	27.5	.44	.63	1.6	16.8	.27	.37					
Regular trimmings.....	3.3	21.0	.90	.99	3.1	21.0	.65	.88	2.9	21.0	.61	.86					
Feet, tails, etc.....	2.0	9.2	.18	.27	2.0	9.2	.18	.26	2.0	9.2	.18	.26					
Offal & misc.....			.65	.94			.65	.92			.65	.91					
Total yield & value.....	69.5	\$20.91	\$30.09	71.0	\$20.38	\$28.71	71.5	\$18.94	\$26.49								
Per cwt. alive						Per cwt. alive						Per cwt. alive					
Cost of hogs.....		\$19.48					\$19.92				\$19.40						
Condemnation loss.....		.10					.10				.10						
Handling and overhead.....		.90					.78				.71						
TOTAL COST PER CWT.....		\$20.48					\$20.80				\$20.21						
TOTAL VALUE.....		20.91					20.38				18.94						
Cutting margin.....		+.43					+.59				+.63						
Margin last week.....		1.02					.51				.72						

## CASING IMPORT LICENSES

The New Zealand customs officials recently announced that licenses will be granted for imports of sausage casings of animal origin from Canada or the United States during the July-December period, 1950, to the extent of 75 per cent of such licenses granted in 1949.

## CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended May 6 were:

	Week May 6	Previous week	Cor. wt. 1949
Cured meats, pounds.....	16,603,000	17,309,000	16,904,000
Fresh meats, pounds.....	26,029,000	21,607,000	37,428,000
Lard, pounds.....	2,524,000	1,992,000	9,102,000

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RTS  
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ports:

Mar.  
1940  
lbs.

400,124

1,081,311

484,222

435,861

527,607

1,004,124

168,000

480,124

218,000

490,502

144,901

190,424

55,604,073

5,530

298,124

33,241,000

11,300

111,900

6,731,000

2,604,234

24,100

72,340

20,000

36,234

19,670

27,180

4,652,811

178,200

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in 1940.

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Cor. wk.

1940

16,804,000

37,428,000

9,162,000

13, 1960

# RANDALL Efficiency Revolving Oven

- LOW INITIAL COST
- LOW OPERATING COST
- HIGH EFFICIENCY

● The new, improved RANDALL OVEN is spelling *profitable* production for more and more small and medium sized packers throughout the industry. Similar rated capacities of all RANDALL equipment enables ovens, stuffers, grinders, etc. to work together as a team in knocking down production costs.

Sturdily built in one compact unit, the door of the RANDALL OVEN is placed at a workable level where workers can load and unload with minimum strain and effort. Each shelf is capable of holding eight 6-pound loaves. The shelves revolve on an endless chain at a constant rate by power from a low-geared 1/4 h.p. electric motor, thus assuring steady, controlled production of uniformly baked loaves.

**OTHER FEATURES:** Built-in dampers and safety flues . . . interior lighting . . . fully insulated . . . caster-equipped . . . drip pans furnished . . . occupies minimum of space . . . shipped set up, ready to operate. Can be furnished for any type of gas, including bottled gas, or electric power where gas is not obtainable.



Model No. 64

Model No. 64 RANDALL Automatic Revolving Oven is fitted with five approved type gas burners with one control pilot. Temperature control is set at desired heat and thermostat maintains an even temperature. Model illustrated occupies floor space 64 inches wide and 46 inches deep and stands 72 inches high. Special sizes built to your order.

**R. T. Randall & Co.** 331-333 NORTH SECOND STREET  
PHILADELPHIA 6, PA.

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GENUINE  
Smithfield Ham



Now available to Wholesalers, Hotel Supply Houses and Suppliers of Institutions.

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Often Called The  
World's Finest Ham

**P. D. GWALTNEY, JR. & COMPANY, Inc.**  
SMITHFIELD, VA.



"I wrap It!"

IN TAN OR WHITE STA-TUF  
PACKERS' OILED WHITE  
HPS FREEZERWRAPS

OR "WHAT'S YOUR PROBLEM?"



**H. P. SMITH PAPER CO.**  
MANUFACTURERS

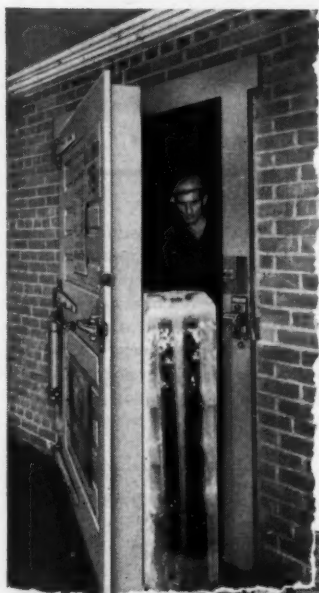
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COATERS • PAPER • FABRIC



(as seen at the Southern New England Ice Co.)



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Ice can be moved out on the delivery dock faster when the door closes automatically. Refrigeration is saved, too, because the Jamison Door Closer never forgets to close the door so that the full benefit of Jamison Door insulation is obtained.



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SLIDING DOOR  
SIMPLIFIES  
ICE CUBE  
HANDLING**

**Bags of ice cubes are handled rapidly by the roller conveyor and a Jamison vertical sliding door in the wall. For detailed information on these and other Jamison Cold Storage Doors, request Catalog 175.**

**JAMISON COLD STORAGE DOOR CO. • Hagerstown, Md.**



**Oldest and largest builder of cold storage doors in the world**

## MEAT AND SUPPLIES PRICES

### Chicago

**WHOLESALE FRESH MEATS  
CARCASS BEEF**

(l.c.l. prices)		May 10, 1950
Native steers—		
Choice, 600/800	per lb.	48 @ 49
Good, 500/700	45½	@ 46½
Good, 700/900	45½	@ 46½
Commercial, 500/700	43	@ 43½
Utility, 400/up	36	@ 36½
Commercial cows, 500/800	38½	@ 38½
Can. & Cut. cows, north,		
350/up		35½
Bologna bulls, 600/up		38½

### STEER BEEF CUTS

500/800 lb. Carcasses (i.e.l. prices)		
<b>Choice:</b>		
Hinds & ribs.....	.60	@ 62
Hindquarters.....	.56	@ 58
Rounds.....	.48	@ 52
Loins, trimmed.....	.86	@ 92
Loins & ribs (sets).....	.80	@ 85
Sirloins.....		88
Forequarters.....	.38	@ 41
Backs.....	.45	@ 48
Chucks, square cut.....	.38	@ 42
Ribs.....	.70	@ 74
Briskets.....	.40	@ 42

Good:		
Hind & ribs.....	53	@56
Hindquarters.....	52	@55
Rounds.....	48	@52
Loins, trimmed.....	70	@82
Loins, ribs (sets).....	78	@75
Sirloins.....		72
Forequarters.....	37	@40
Backs.....	42	@44
Chucks, square cut.....	38	@42
Ribs.....	54	@58
Briskets.....	40	@42
Navels.....	17	@22
Plates.....	24	@26
Feed blanks.....	20	@20
Feed blanks.....	26	@28
Bull tenderloins, 5/up.....		1.1
Cow tenderloins, 5/up.....		1.1

## BEEF PRODUCTS

(l.c.l. prices)		
Tongues, No. 1, 3/up, fresh or frozen.....	27	@31
Tongues, No. 2, 3/up, fresh or frozen.....	20	@22
Brains.....	6 1/2	@ 7
Hearts.....		26
Livers, selected.....	51	@52
Livers, regular.....	47 1/2	@48 1/2
Tripe, scalded.....		124
Tripe, cooked.....		16
Kidneys.....	10	@10 1/2
Lips, scalded.....	14	@14 1/2
Lips, unscalded.....	12	@13 1/2
Lungs.....	8	@ 8 1/2
Melts.....	8	@ 8 1/2
Odders.....		8

### BEEF HAM SETS

	(l.c.l. prices)	
Knuckles, 8 lbs. up, bone in	58	
Insides, 12 lbs. up.....	58	@58
Outsides, 8 lbs. up.....	53	@53

## FANCY MEATS

(l.c.l. prices)		
Beef tongues, corned.....	33	@35
Veal breads, under 6 oz....	76	@78
6 to 12 oz.....	80	@82
12 oz. up.....	92	@94
Calf tongues .....	23	@27
Lamb fries .....	76	@78
Ox tails, under ¾ lb.....	19	@22
Over ¾ lb.....	20	@25

## WHOLESALE SMOKED MEATS

(I.C.I. prices)	
Hams, skinned, 14/16 lbs., wrapped	52 @ 54
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	55 @ 57
Hams, skinned, 16/18 lbs., wrapped	52½ @ 56
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	51 @ 55
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	87½ @ 30
Bacon, fancy, square cut, seedless, 12/14 lbs., wrapped	34 @ 34½
Bacon, No. 1 sliced, 1-lb. oven-faced layers	45 @ 48

**CALF & VEAL—HIDE OFF**

Carcass (l.c.l. prices)		
Choice, 80/150 .....	45	@46
Choice, under 200 lbs.....		..
Good, 80/150 .....	43	@44
Good, under 200 lbs.....		..
Commercial, 80/150 .....	39	@41
Commercial, under 200 lbs..		..
Utility, all weights.....	32	@35

**CARCASS LAMBS**  
(l.c.l. prices)

Choice, 45/55 .....	51	Q14
Good, 45/55 .....	50	Q13
Commercial, all weights .....	47	Q12

### CARCASS MUTTON

	(l.e.l. prices)	
Good, 70/down	.....	31
Commercial, 70/down	.....	30
Utility, 70/down	.....	

**FRESH PORK AND PORK PRODUCTS**

(l.c.l. prices)	
Hams, skinned, 10 16 lbs.	45 1/2 @
Pork loins, regular, under 12 lbs.	49 1/2 @
Pork loins, boneless	58 @
Shoulders, skinned, bone in	31 1/2 @
Picnics, 4 1/6 lbs.	5 1/2 @
Picnics, 6 1/8 lbs.	5 1/2 @
Boston butts, 4 1/8 lbs.	36 1/2 @
Boneless butts, c.t., 2 1/4	45 1/2 @
Boneless butts, c.t., 2 1/4	45 1/2 @
Neck bones	10 1/2 @
Livers	22 @
Kidneys	9 @
Brains, 10 lb. pails.	17 @
Ears	7 1/2 @
Snouts	8 1/2 @
Feet, front	8 1/2 @

**SAUSAGE MATERIALS—  
FRESH**

(L.C.I. prices)	
Pork trim., spec.	22 1/2
Pork trim., guar. 50% lean	23 1/2
Pork trim., spec.	24
85% lean	40
Pork trim., ex 95% lean	42
Pork cheek meat, trmd.	32
Pork tongues	38 1/2
Bull meat, boneless	47 1/2
Bon's cow meat, f.c., C. 45%	45
Cow chucks, boneless	46 1/2
Beef trimmings, 85-90%	38
Beef cheek meat, trmd.	32
Beef head meat	31
Shank meat	4
Veal trimmings, bon's.	43 1/2

### SAUSAGE CASINGS

(F. O. B. Chicago)	
(l.c.l. prices quoted to manufac- turers of sausage.)	
Beef casings:	
Domestic rounds, 1½ to	
1½ in. 180 pack.....	40
Domestic rounds, over 1½	
in., 140 pack.....	70
Export rounds, wide, over	
1½ in. ....	1.10
Export rounds, medium,	
1½ to 1½.....	75
Export rounds, narrow,	
1½ in. under.....	85
No. 1 weasands, 24 in. up. 9	
No. 1 weasands, 22 in. up. 5	
No. 2 weasands.....	5
Middles, sewing, 1½ @	
2½.....	90
Middles, select, wide,	
2 @ 2½.....	1.10
Middles, select, extra,	
2½ @ 2½.....	1.50
Middles, select, extra,	
2½ & under.....	2.15
Beef bungs, export No. 1, 25	
Beef bungs, domestic.....	22
Dried or salted bladders,	
per piece:	
12-15 in. wide, flat.....	21
10-12 in. wide, flat.....	10
8-10 in. wide, flat.....	5½
Pork casings:	
Extra narrow, 29 mm. &	
dn. ....	3.85
Narrow, medium, 29 @ 32	
.....	25
Medium, 32 @ 35.....	2.20
Spe. medium, 33 @ 38 mm. 1.55	
Wide, 38 @ 43 mm.....	1.45
Export bungs, 34 in. cut. 25	
Large prime bungs,	
34 in. cut.....	17
Medium prime bungs,	
34 in. cut.....	10
Small prime bungs.....	7½
Middles, per set, cap off. 45	

## DRY SAUSAGE

(i.e.l. prices)	
Cervelat, ch. hog bungs....	84
Thuringer .....	51
Farmer .....	
Holsteiner .....	
B. C. Salami.....	77
B. C. Salami, new con.....	
Genoa style salami, ch.....	83
Pepperoni .....	
Mortadella, new condition..	
Italian style hams.....	
Cappicola (cooked) .....	



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RIALS

INGS

(20)

Manufacture

40 @47

70 @90

1.10 @1.25

75 @90

85 @90

90 @1.30

1.10 @1.25

1.50 @1.00

2.15 @2.35

28 @81

22 @34

21 @25

10 @17

5% @7

3.35 @3.65

32

3.25 @3.35

2.20 @2.35

1.55 @1.65

1.45 @1.55

2.28 @2.00

17 @18

10 @19

7% @84

DE

84 @89

51 @87

69

77 @81

47

83 @84

59

12

67

13, 1950



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tells where it fits  
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SOLVAY**  
  
*Nitrite of Soda*  
**is U.S.P.**

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ALLIED CHEMICAL & DYE CORPORATION

40 Rector Street, New York 6, N. Y.

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NEW IMPROVED  
**AIR** INDUCTION  
CONDITIONER

INCREASED MOTOR  
CAPACITY—NEW DUCTING—  
GREATER AIR MOVEMENT—ASSURES EFFICIENT  
TRUCK REFRIGERATION AT AMAZING LOW COST

Long known in the meat industry as the most efficient and economical method of refrigerating perishable cargoes in transit, the new improved Air Induction Conditioners are now better than ever! Write for the new catalog today!

- Low initial investment!
- Low operating cost—no replacement parts required!
- Maintains ideal temperature—eliminates wet truck floors—no fumes!
- No maintenance cost!

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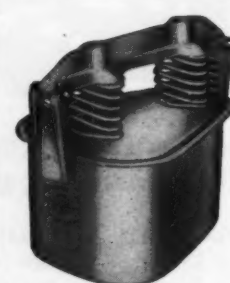
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50 YEARS

# DOMESTIC SAUSAGE

(l.c.l. prices)	
Pork sausage, hog casings..35	@41
Pork sausage, bulk.....	36
Frankfurters, sheep casings..	50 1/2
Frankfurters, hog casings..	47 1/2
Frankfurters, skinless.....	45
Bologna.....	41
Bologna, artificial casings.....	42
Smoked liver, hog bungs.....	43
New Eng. lunch. specialty..	57
Mixed luncheon spec., ch.....	51
Tongue and blood.....	39
Blood sausage.....	31 1/4
Sausage.....	30 1/2
Polish sausage, fresh.....	35
Polish sausage, smoked.....	46

# SPICES

(Basis Chgo., orig. bbls., bags, bales)	Whole	Ground
Allspice, prime.....	29	33
Realized.....	31	35
Chili powder.....	..	37
Chili pepper.....	36@39	43
Clove, Zanzibar.....	39	43
Cluger, Jam., unbl.....	60	64
Cluger, African.....	55	60
Cochin.....	..	..
Mace, fcy, Banda.....	..	1.28
Mustard, flour, fcy.....	..	1.15
Mustard, flour, fcy.....	..	30
No. 1.....	..	26
West India Nutmeg.....	..	52
Peppercorn, Spanish.....	48@64	..
Pepper, Cayenne.....	..	72
Red No. 1.....	..	62
Pepper, Packers.....	1.00	2.15
Pepper, white.....	2.72	2.85
Pepper, Black.....	..	..
Malabar.....	1.60	1.69
Black Lampung.....	1.60	1.69

# SEEDS AND HERBS

(l.c.l. prices)	Whole	Ground
Caraway seed.....	21	26
Cominos seed.....	24	30
Mustard sd., fcy.....	21	..
Yel. American.....	19	..
Marjoram, Chilean.....	..	..
Oregano.....	27	32
Coriander, Morocco.....	..	..
Natural No. 1.....	17	20
Marjoram, French.....	64	70
Sage Dalmation.....	..	..
No. 1.....	1.35	1.45

# CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del. or f.o.b. Chicago... \$ 8.89	
Saltpeter, a. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals.....	14.40
Medium crystals.....	15.40
Pure rfd., gran. nitrate of soda.....	5.25
Pure rfd. powdered nitrate of soda.....	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated.....	Per ton \$20.40
Medium.....	26.80
Rock, bulk, 40 ton cars, Detroit.....	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans.....	5.70
Refined standard cane gran., basis.....	7.70
Refined standard beet gran., basis.....	7.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	7.60
Dextrose, per cwt. in paper bags, Chicago.....	6.59

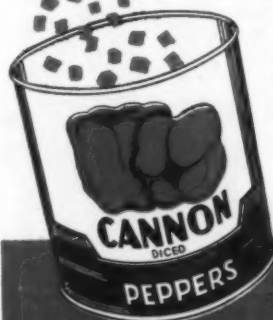
# PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles May 9	San Francisco May 9	No. Portland May 9
<b>FRESH BEEF: (Carcass)</b>			
STEEF:			
Good:			
500-600 lbs.....	\$47.00@48.00	\$46.00@47.00	\$46.00@47.00
600-700 lbs.....	46.00@47.00	45.00@46.00	46.00@47.00
Commercial:			
400-600 lbs.....	44.00@46.00	45.00@46.00	45.00@47.00
Utility:			
400-600 lbs.....	40.00@42.00	41.00@43.00	39.00@42.00
COW:			
Commercial, all wts.....	35.00@39.00	40.00@44.00	40.00@43.00
Cutter, all wts.....	35.00@36.00	35.00@37.00	36.00@37.00
<b>FRESH CALF: (Skin-Off)</b>			
Good:			
200 lbs. down.....	49.00@52.00	45.00@48.00	45.00@47.00
Commercial:			
200 lbs. down.....	44.00@47.00	42.00@45.00	41.00@43.00
<b>SPRING LAMB: (Carcass)</b>			
Choice:			
40-50 lbs.....	50.00@51.00	50.00@52.00	54.00@56.00
50-60 lbs.....	48.00@50.00	48.00@50.00	54.00@56.00
Good:			
40-50 lbs.....	50.00@51.00	50.00@52.00	54.00@56.00
50-60 lbs.....	48.00@50.00	48.00@50.00	54.00@56.00
Commercial, all wts.....	46.00@49.00	49.00@51.00	52.00@53.00
Utility, all wts.....	..	..	..
<b>MUTTON (EWE):</b>			
Good, 70 lbs. dn.....	23.00@25.00	22.00@24.00	24.00@26.00
Commercial, 70 lbs. dn.....	23.00@25.00	18.00@22.00	23.00@24.00
<b>FRESH PORK CARCASSES: (Packer Style)</b>		(Shipper Style)	(Shipper Style)
80-120 lbs.....	31.00@33.50	31.00@33.00	31.00@33.00
120-157 lbs.....	..	30.00@31.00	30.00@31.00
<b>FRESH PORK CUTS NO. 1:</b>			
LOINS:			
8-10 lbs.....	52.00@55.00	55.00@58.00	53.00@56.00
10-12 lbs.....	52.00@55.00	54.00@56.00	53.00@56.00
12-16 lbs.....	52.00@55.00	50.00@54.00	51.00@53.00
4-8 lbs.....	..	32.00@34.00	..
<b>PORK CUTS NO. 1:</b>			
HAM, Skinned:	(Smoked)	(Smoked)	(Smoked)
12-16 lbs.....	47.00@52.00	54.00@56.00	53.00@57.00
16-20 lbs.....	46.00@52.00	52.00@54.00	53.00@57.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.....	38.00@45.00	48.00@50.00	46.00@48.00
8-10 lbs.....	35.00@43.00	46.00@48.00	42.00@44.00
10-12 lbs.....	35.00@43.00	..	42.00@44.00
LARD, Refined:			
Tierce.....	14.00@14.50	..	13.75@14.50
50 lb. cartons & cans.....	14.50@15.50	15.00@16.00	..
1 lb. cartons.....	15.50@16.50	16.00@16.50	14.75@15.00

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**RED**  
SWEET  
**PEPPERS**

Bright-red, crisp and firm. Cannon Peppers increase eye appeal, sales appeal of your product. They're our own home-grown strain of thick-walled California Wonder Peppers, always uniform, scientifically controlled from seed to finished product, packed under most sanitary conditions. Cannon Peppers are ready-to-use, decrease production costs. They are diced and packed in convenient #10 tins—eliminate time and expense in washing, cutting and handling—eliminate spoilage and left-overs. Cannon Peppers give you more for your money, too. They're an extra heavy pack—have more drained weight—up to 10 ounces more per can than ordinary pack peppers. They give you over three extra pounds of peppers per case. We are glad to send you a case of Cannon Peppers free of charge—freight prepaid—so you can test for yourself, or we'll give you the name of our nearest jobber. Fill in the coupon below and mail it to us.



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EXACT WEIGHT Scale Model 2 for butter print check-weighing. Built of brass, bronze, stainless steel and corrosion treated, enclosed case with oil sprayed mechanism. Capacity to 3 lbs.



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*Industrial Precision*  
THE EXACT WEIGHT SCALE COMPANY  
400 W. Fifth Ave., Columbus 8, Ohio  
2920 Bloor St., W Toronto 18, Canada

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### CARLOT TRADING LOOSE BASIS

F.O.B. CHICAGO OR

CHICAGO BASIS

THURSDAY, MAY 11, 1950

#### REGULAR HAMS

Fresh or Frozen

	S.P.
8-10	42 1/2 n 42 1/2 n
10-12	42 1/2 n 42 1/2 n
12-14	42 1/2 n 42 1/2 n
14-16	42 1/2 n 42 1/2 n

#### BOILING HAMS

Fresh or Frozen

	S.P.
16-18	42 1/2 n 42 1/2 n
18-20	41 1/2 n 41 1/2 n
20-22	37 1/2 n 37 1/2 n

#### SKINNED HAMS

Fresh or F.F.A.

	S.P.
10-12	44 1/2 @ 44 1/2 44 1/2 n
12-14	44 1/2 @ 44 1/2 44 1/2 n
14-16	44 1/2 @ 44 1/2 44 1/2 n
16-18	44 1/2 @ 44 1/2 44 1/2 n
18-20	44 1/2 @ 44 1/2 44 1/2 n
20-22	40 1/2 @ 40 1/2 40 1/2 n
22-24	40 1/2 @ 40 1/2 40 1/2 n
24-26	38 1/2 @ 38 1/2 38 1/2 n
26-30	34 1/2 @ 35 34 1/2 n
25-up, No. 2's	33 @ 33 1/2 33 1/2 n

#### OTHER D.S. MEATS

Fresh or Frozen

	Cured
Regular plates	13 1/2 n 13 1/2 n
Clear plates	9 1/2 n 9 1/2 n
Square jowls	14 n 14 n
Jowl butts	11 10 1/2 @ 11 11
S. P. jowls	11

#### PICNICS

Fresh or F.F.A.

	S.P.
4-6	28 1/2 28 1/2 n
4-8 range	28 27 1/2 @ 28 27 1/2 n
6-8	27 27 1/2 @ 27 27 1/2 n
8-10	26 26 1/2 @ 26 26 1/2 n
10-12	26 26 1/2 @ 26 26 1/2 n
12-14	26 26 1/2 @ 26 26 1/2 n
8-up, No. 2's	26 26 1/2 @ 26 26 1/2 n
inc.	26 26 1/2 @ 26 26 1/2 n

#### BELLIES

Fresh or Frozen

	Cured
6-8	29 1/2 n 29 1/2 n
8-10	29 29 1/2 @ 29 29 1/2 n
10-12	28 1/2 @ 27 1/2 28 1/2 n
12-14	27 @ 27 1/2 27 @ 27 1/2 n
14-16	25 @ 25 1/2 25 @ 25 1/2 n
16-18	23 23 1/2 @ 23 23 1/2 n
18-20	23 23 1/2 @ 23 23 1/2 n

#### GR. AMN.

BEL.

	D.S.
18-20	20 n 20 n
20-25	19 1/2 n 19 1/2 n
25-30	18 1/2 n 18 1/2 n
30-35	17 1/2 n 17 1/2 n
35-40	14 1/2 n 14 1/2 n
40-50	13 13 1/2 @ 13 13 1/2 n

#### FAT BACKS

Green or Frozen

	Cured
6-8	9 n 9 n
8-10	9 1/2 n 9 1/2 n
10-12	10 n 10 n
12-14	10 1/2 n 10 1/2 n
14-16	10 1/2 n 10 1/2 n
16-18	11 1/2 n 11 1/2 n
18-20	11 1/2 n 11 1/2 n
20-25	11 1/2 n 11 1/2 n

### LARD FUTURES PRICES

MONDAY, MAY 8, 1950

	Open	High	Low	Close
May	12.50	12.55	12.47 1/2	12.50a
July	12.72 1/2	12.80	12.65	12.70
Sept.	12.95	13.05	12.90	12.92 1/2
Oct.	12.92 1/2	13.00	12.82 1/2	12.90a
Nov.	12.85	12.90	12.85	12.85a
Dec.	13.25	13.25	13.20	13.25

Sales: 8,250,000 lbs.

Open interest at close Fri., May 5th: May 140, July 1,132, Sept. 1,010, Oct. 243, Nov. 184, Dec. 14; at close Sat., May 6th: May 146, July 1,159, Sept. 1,042, Oct. 242, Nov. 185 and Dec. 14 lots.

TUESDAY, MAY 9, 1950

	Open	High	Low	Close
May	12.55	12.55	12.55a	12.55a
July	12.72 1/2	12.80	12.60	12.75a
Sept.	12.90	12.97 1/2	12.85	12.97 1/2a
Oct.	12.85	12.92 1/2	12.70	12.87 1/2
Nov.	12.80	12.97 1/2	12.75	12.85a
Dec.	13.35	13.40	13.25	13.25b

Sales: 10,800,000 lbs.

Open interest at close Mon., May 8th: May 135, July 1,137, Sept. 1,067, Oct. 244, Nov. 186 and Dec. 22 lots.

WEDNESDAY, MAY 10, 1950

	Open	High	Low	Close
May	12.62 1/2	12.62 1/2	12.50	12.57 1/2a
July	12.72 1/2	12.80	12.50	12.62 1/2
Sept.	12.95	12.97 1/2	12.75	12.85a
Oct.	12.90	12.95	12.62 1/2	12.75a
Nov.	12.85	12.85	12.67 1/2	12.72 1/2a
Dec.	13.30	13.30	13.15	13.15

Sales: 7,720,000 lbs.

Open interest at close Tues., May 9th: May 136, July 1,179, Sept. 1,073, Oct. 237, Nov. 189 and Dec. 30 lots.

THURSDAY, MAY 11, 1950

	Open	High	Low	Close
May	12.65	12.65	12.65a	12.65a
July	12.55	12.77 1/2	12.55	12.70
Sept.	12.95	12.97 1/2	12.65	12.90
Oct.	12.85	12.90	12.77 1/2	12.77 1/2b
Nov.	12.82 1/2	12.82 1/2	12.77 1/2	12.77 1/2a
Dec.	13.15	13.15	13.10	13.10a

Sales: 8,680,000 lbs.

Open interest at close Wed., May 10th: May 121, July 1,164, Sept. 1,072, Oct. 240, Nov. 205 and Dec. 37 lots.

FRIDAY, MAY 12, 1950

	Open	High	Low	Close
May	12.75	12.75	12.55	12.55
July	12.80	12.87 1/2	12.57 1/2	12.55 1/2
Sept.	12.95	13.05	12.75	12.75b
Oct.	12.90	12.90	12.65	12.62 1/2
Nov.	12.90	12.90	12.70	12.70a
Dec.	13.00	13.02	13.00	13.00a

Sales: About 7,000,000 lbs.

Open interest at close Thurs., May 11th: July 1,154, Sept. 1,097, Oct. 241, Nov. 206 and Dec. 40 lots.

### MEAT SCRAP OUTPUT

An output of about 41,500 tons of meat scraps and 41,900 tons of tankage in the January-March quarter of 1950 was reported to the Bureau of Agricultural Economics by producers. Meat scrap production was about 2,000 tons less and tankage production about 5,500 tons less than in the January-March period of 1949. In the same quarter of 1945 and 1946, nearly 147,000 tons of meat scraps were reported. The largest tankage production reported for the quarter was nearly 56,000 tons in 1945.

March, 1950 production of meat scraps was the second largest for the month in the six years of record.

### PACKERS' WHOLESALE LARD PRICES

	Refined lard, tierces, f.o.b.	Chicago
Refined lard, 50-lb. cartons, f.o.b. Chicago	13.50	13.50
Kettle rend., tierces, f.o.b. Chicago	13.25	13.25
Leaf, kettle rend., tierces, f.o.b. Chicago	13.25	13.25
Lard flakes	13.00	13.00
Neutral, tierces, f.o.b. Chicago	13.00	13.00
Standard Shortening, *N. & S.	21.00	21.00
Hydrogenated Shortening N. & S.	22.75	22.75
*Del'd.		

### WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw Leaf
	Tierces	Loose	
May 6	12.20n	10.75n	10.25n
May 8	12.40n	10.87 1/2n	10.37 1/2n
May 9	12.40n	10.87 1/2n	10.37 1/2n
May 10	12.50n	10.87 1/2n	10.37 1/2n
May 11	12.50n	10.87 1/2n	10.37 1/2n
May 12	12.50n	10.87 1/2n	10.37 1/2n



TS  
vice

R.P.  
28 1/2  
27 1/2 @ 28  
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26 1/2  
26 1/2

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28 1/2  
24 1/2  
24 1/2

D.S.  
BELLER  
Clear  
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20 @ 20 1/2  
19 @ 19 1/2  
18 1/2  
15  
13 1/2

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t. & S. 21.00  
..... 22.75

PRICES

Lard Raw  
aso Leaf  
n 10.25  
1/2 b 10.37 1/2  
1/2 b 10.37 1/2  
1/2 n 10.37 1/2  
1/2 n 10.37 1/2  
1/2 n 10.37 1/2

13, 1950

FOR HANDLING HIGH TEMPERATURE AND HIGHLY VOLATILE LIQUIDS

**NEW!** WATER JACKETED APCO with EXTRA DEEP STUFFING BOXES



Motor Driven APCO Two Stage, Water Jacketed, Turbine-Type Pump with Flange Connections.

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**FOR SCREW OR FLANGE CONNECTIONS**

These notable pumps are made available "by request" of many of our engineer friends. Water jacketed APCO pumps were developed specifically for the efficient handling of high temperature and highly volatile liquids. They are designed to compensate for expansion and contraction due to heat. Because APCO's multi-vaned impeller handles vapor or air along with the liquid there can be no vapor lock within the pump. The cool liquid in the water jacket reduces the temperature of any liquid leakage through the extra deep stuffing boxes—thus flashing or vaporizing of the leakage is prevented. May be made of any machinable metal for handling corrosives. Requires but small amount of such special metal—with resultant economy. We invite your consideration of the many features of these fine pumps.

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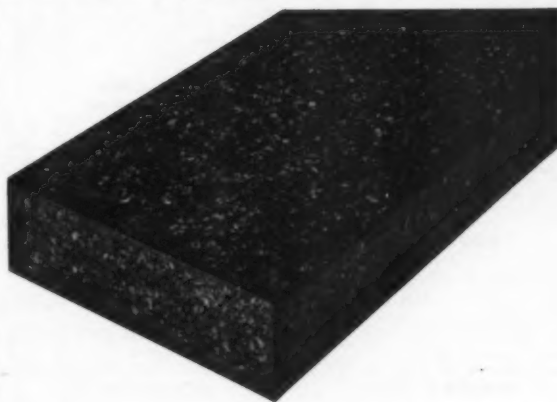
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Buffalo, N. Y.	Indianapolis, Ind.	Philadelphia, Pa.	Waterville, Me.
Chicago, Ill.	Los Angeles, Calif.		

# MARKET PRICES *New York*

## WHOLESALE FRESH MEATS CARCASS BEEF (L.C.I. prices)

May 10, 1950	
per lb.	
City	
Choice, 800 lbs./down	45 1/4 @ 50 1/4
Good, 800 lbs. down	45 1/4 @ 47 1/4
Commercial, 800 lbs. down	42 1/4 @ 44 1/4
Canner & cutter	36 @ 40 1/4
Bologna bulls	40 1/4 @ 40 1/4

## BEEF CUTS (L.C.I. prices)

Choice:	
Hinds & ribs	60 @ 65
Rounds, N. Y. flank off	53 @ 55
Hips, full	64 @ 65
Top sirloins	66 @ 68
Short loins, untrimmed	76 @ 86
Chucks, non-kosher	42 @ 44
Ribs, 30 40 lbs.	70 @ 76
Briskets	30 @ 40
Flanks	18 @ 19
Good:	
Hinds & ribs	56 @ 59
Rounds, N. Y. flank off	52 @ 53
Hips, full	62 @ 63
Top sirloins	65 @ 66
Short loins, untrimmed	70 @ 77
Chucks, non-kosher	41 @ 42
Ribs, 30 40 lbs.	58 @ 65
Briskets	38 @ 39
Flanks	18 @ 19

## FANCY MEATS (L.C.I. prices)

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	78
Beef kidneys, selected	78
Lamb fries	55
Oxtails, under 1/2 lb.	16
Oxtails, over 1/2 lb.	35

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	
100 to 135 lbs.	29 @ 29 1/4
137 to 153 lbs.	29 @ 29 1/4
154 to 171 lbs.	29 @ 29 1/4
172 to 188 lbs.	29 @ 29 1/4

## FRESH PORK CUTS (L.C.I. prices)

Hams, regular, 14/down	44 1/4
Hams, skinned, 14/down	46 1/2 @ 47
Picnics, 4 8 lbs.	30
Bellies, sq. cut, seedless	30 1/4 @ 31
8/12 lbs.	30 1/4 @ 31
Pork loins, 12 down	50 1/4 @ 50 1/4
Boston butts, 4 8 lbs.	37 1/4 @ 38 1/4
Spareribs, 3/down	36 1/2 @ 37 1/2
Pork trim., regular	25 @ 24
Pork trim., ex. lean, 95%	43 @ 44
Hams, regular, 14/down	44 1/4
Hams, skinned, 14/down	46 @ 49
Shoulders, N. Y., 12/down	30 @ 31
Picnics, 4 8 lbs.	30 @ 31
Boston butts, 4 8 lbs.	38 @ 40
Pork loins, 12/down	51 @ 52
Spareribs, 3/down	38 @ 40
Pork trim., regular	19 @ 21

## LAMBS (L.C.I. prices)

Choice lambs	45 @ 58
Good lambs	45 @ 57
Legs, gd. & ch.	58 @ 63
Hindsaddles, gd. & ch.	52 @ 62
Loins, gd. & ch.	70 @ 74

## MUTTON (L.C.I. prices)

Good, under 70 lbs.	27 @ 30
Comm., under 70 lbs.	25 @ 27

## VEAL—SKIN OFF (L.C.I. prices)

Choice carcass	43 @ 47
Good carcass	41 @ 43
Commercial carcass	32 @ 40
Utility	29 @ 32

## BUTCHERS' FAT (L.C.I. prices)

Shop fat	20 @ 21 1/4
Breast fat	2
Edible suet	2 1/4
Inedible suet	2 1/4

## WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MAY 10, 1950

All quotations in dollars per cwt.

### BEEF:

#### STEER:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$48.25-49.75
700-800 lbs.	48.75-50.25
Good:	
350-500 lbs.	None
500-600 lbs.	45.25-46.75
600-700 lbs.	45.50-47.25
700-800 lbs.	45.50-47.50
Commercial:	
350-600 lbs.	42.50-44.50
600-700 lbs.	42.50-44.50
Utility:	
350-600 lbs.	None

### COW:

Commercial, all wts.	38.50-40.50
Utility, all wts.	36.50-38.50
Cutter, all wts.	None
Canner, all wts.	None

### VEAL—SKIN OFF:

Choice:	
80-110 lbs.	43.00-47.00
110-150 lbs.	43.00-47.00
Good:	
50-80 lbs.	None
80-110 lbs.	41.00-43.00
110-150 lbs.	41.00-43.00
Commercial:	
50-80 lbs.	32.00-35.00
80-110 lbs.	35.00-39.00
110-150 lbs.	36.00-40.00
Utility, all wts.	29.00-32.00

### CALF:

All weights	None
-------------	------

### LAMB:

Choice:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	None
50-60 lbs.	48.00-52.00
Good:	
30-40 lbs.	None
40-45 lbs.	None
45-50 lbs.	51.00-54.00
50-60 lbs.	47.00-51.00

Commercial, all wts.	47.00-51.00
Utility, all wts.	None
MUTTON (EWE): 70 lbs. down:	
Good	27.00-30.00
Commercial	25.00-27.00
Utility	None
FRESH PORK CUTS, LOINS NO. 1:	
(BLADELESS INCL.)	
8-10 lbs.	50.00-51.00
10-12 lbs.	50.00-51.00
12-16 lbs.	48.00-50.00
16-20 lbs.	None
Butts, Boston Style:	
4-8 lbs.	37.00-39.00
Hams, skinned, No. 1:	
10-14 lbs.	46.00-48.00
Spareribs, 3 lbs. down	37.00-39.00

## CORN-HOG RATIO

The corn-hog ratio at Chicago for barrows and gilts during the week ended May 6, 1950 was 11.9, compared with 11.6 a week earlier and 13.3 in the week a year earlier, according to the U. S. Department of Agriculture. These ratios were based on No. 3 yellow corn selling for \$1.475 per bu., \$1.459 per bu. and \$1.358 per bu., respectively, and barrows and gilts selling for \$17.55 per cwt., \$16.97 per cwt. and \$18.01 per cwt. for the three weeks, respectively.

The ratio for the month of April was 11.5, compared with 12.3 for March 1950 and 13.6 for April 1949.

## Make Money Out of Pork Livers and Jowls

You can quickly prove to yourself that nonfat dry milk solids enhances flavor, increases eye appeal and improves texture. As an economical binder, nonfat dry milk solids prevents crumbling. This improves slicing quality. Leading processors recommend the use of a maximum percentage of nonfat dry milk solids for increased sales and profits.

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MAKES THE DIFFERENCE

NONFAT  
DRY MILK SOLIDS  
ADDS NEW ZEST  
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TO THIS  
SPECIALTY

## \* BRAUNSCHWEIGER SAUSAGE

- 55 lbs. Pork livers (fresh or frozen)
- 45 lbs. Pork jowls
- 4 1/2 lbs. Nonfat dry milk solids
- 2 1/2 lbs. Salt
- 1 qt. Cure (formula, page 51 "Improving Meat Products")
- 4 lbs. Fresh onions
- 6 ozs. White pepper
- 3 ozs. Marjoram
- 1 oz. Cardamom
- 2 ozs. Fresh garlic

Place liver, salt, cure and onions in silent cutter, chop very fine. After chopping a few minutes, put in nonfat dry milk solids. When small bubbles begin to form, add jowls and seasoning. Chop fine. About 5 to 6 pounds of shaved ice can be added during chopping to keep the emulsion cool.

Stuff into sewed hog bungs or into suitable artificial casings. Cook at 165°F. until inside temperature reaches 152° to 155° F. Smoke at low temperature for 6 hours.

"Latest edition of 'Improving Meat Products' offers 62 other proved recipes for sausage makers."

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# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

Thursday, May 11, 1950

Open market activity on tallow and grease could be described only as dull this week. Buying interest was nil on the part of all segments of the trade. Big soapers still were out of the market and smaller consuming buyers made no discernible effort to obtain materials. Dealers were reported to have had a spotty interest in choice white grease and this item was called readily salable; however offerings were scant. Some interest has been shown in yellow grease in certain circles and a few bids of 4½¢ were indicated.

Even with an apparent dearth of sales recorded, sellers have been generally firm in offering prices and fractional premiums have been asked for good productions of top grade materials. A few quiet trades also were reported on in between grades with settlement based on buyers' grading.

West Coast big soaper interest was reported as 6¢ for fancy tallow; 5½¢ for prime in San Francisco, 5½¢ in Los Angeles, and 5½¢ for special. Yellow grease was sought at 4½¢, nominal. Limited interest for export was indicated in prime tallow at 5½¢, San Francisco.

In the East the tallow market continued steady with large soapers reported purchasing special tallow or better and choice white grease in limited quantities at unchanged prices. Export inquiry was dull with some dealers will-

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

Ammonias	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$45.00
Blood, dried 16% per unit of ammonia	6.50
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.20
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	7.25
Phosphates	
Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	.76
Dry Rendered Tankage	
50% protein, unground, per unit of protein	\$1.80

ing to pay a slight premium over the domestic market for fancy and prime and in some cases special.

**TALLOW:** Thursday's prices (carlots delivered usual consuming points), were: Edible tallow, 6¢@6½¢; fancy, 6¼¢@6¾¢; choice, 6½¢; Prime, 5½¢@6¼¢; special, 5½¢; No. 1, 5¼¢; No. 3, 5¢, and No. 2, 4½¢.

**GREASES:** Thursday's quotations were: Choice white, 6¢@6¼¢; A-white, 5½¢; B-white, 5½¢; yellow, 4¼¢@5¢; house 4½¢; brown, 4¢, and brown (25 acid), 4¼¢.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, May 11, 1950)

### Blood

	Unit	Ammonia
*Unground, per unit of ammonia	.....	\$6.25

### Digester Feed Tankage Materials

Wet rendered, unground, loose	.....	\$9.25@9.50n
Low test	.....	8.75
High test	.....	8.75
Liquid stick tank cars	.....	3.75@4.00

### Packhouse Feeds

	Carlots, per ton
50% meat and bone scraps, bulk	\$110.00@115.50
55% meat scraps, bulk	120.00
50% feeding tankage, with bone, bulk	105.00
60% digester tankage, bulk	110.00
80% blood meal, bagged	130.00@135.00
65% special steamed bone meal, bagged	75@80

### Fertilizer Materials

High grade tankage, ground	.....	\$10.00
Hoof meal, per unit ammonia	.....	7.50n

### Dry Rendered Tankage

	Per unit Protein
Cake	\$2.00@2.05
Expeller	2.00@2.05

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$1.75@2.00n
Hide trimmings (green, salted)	1.25@1.35n
Sinews and pizzles (green, salted)	1.50n
Cattle jaws, skulls and knuckles	60.00@65.00n
Pig skin scraps and trim, per lb.	6@6½n

### Animal Hair

Winter coil dried, per ton	\$105.00
Summer coil dried, per ton	70.00@75.00
Cattle switches, per piece	5@5½
Winter processed, gray, lb.	13n
Summer processed, gray, lb.	7½@8n

\*Quoted delivered basis.

## FEDERAL FATS-OILS BILL

The Senate banking and currency committee has ordered reported a new bill for a one-year extension of controls on fats and oils.

## VEGETABLE OILS

Thursday, May 11, 1950

In a light trade volume the crude edible vegetable oil markets were firm and generally stronger this week. Prices advanced ½¢ in soybean oil and cottonseed oil, with corn oil and peanut oil advancing ¼¢. A lack of buying interest in coconut oil caused its price to drop ¼¢.

On May 9 the ECA authorized \$500,000 to Germany for the purchase of soybean oil and \$700,000 to Belgium for the purchase of peanut oil. The contracts must be made by August 31.

The CCC has asked for bids on 840,000 lbs. of crude cottonseed oil. The bids must be made by May 12 and they must exceed 13¼¢.

**CORN OIL:** Early sales of 14¼¢ were halted when sellers raised their offerings. These sales, however, did not fill the demand and buyers later bought at the 14½¢ sellers level. This was the price quoted on Thursday.

**SOYBEAN OIL:** As the volume of trading increased, prices advanced throughout the week. After early offerings of 14¢ sold, offerings were raised. These offerings also sold but only in a small way. The sales were at 14½¢.

**PEANUT OIL:** Prices in this product were steady from one end of the week to the other with scattered sales reported. The majority of peanut oil moved for 14¢ and sales at favorable points were reported at 14½¢.

**COCONUT OIL:** Early offerings of 15¢ brought no results. Offerings were lowered to 14¼¢, and after a few sales at this price the buyers again quieted. Thursday's quotation represents the only available price, which is 14½¢ nominal.

**COTTONSEED OIL:** On Monday

## EASTERN FERTILIZER MARKET

New York, May 11, 1950  
Some cracklings of low test protein were sold as high as \$1.90, f.o.b. New York, but sales of the high test materials were made at \$1.80.

Several cars of wet rendered tankage moved at \$7.25 per unit of ammonia, f.o.b. eastern points.

No sales of blood were reported.

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Texas oil moved at 14½c and Valley moved at 15c. Buying interest became scarce for the next two days, but came to life on Thursday. Sales in Texas were reported at 14½c, while Valley oil continued to move at 15c.

The prices of the New York Exchange for the first four days of the week were reported as shown in the following table:

MONDAY, MAY 8, 1950					
	Open	High	Low	Close	Pr. cl.
May .....	*17.45	17.65	17.60	*17.62	17.65
July .....	17.40	17.55	17.29	17.36	16.93
Sept. ....	17.04	17.22	16.93	16.96	16.90
Oct. ....	16.20	16.27	16.08	16.09	15.80
Dec. ....	15.95	16.00	15.84	15.84	15.59
Jan. ....	*15.97	.....	.....	*15.84	15.59
Mar. ....	*15.84	16.00	16.00	*15.74	15.50

Total sales: 366 contracts.

TUESDAY, MAY 9, 1950					
	Open	High	Low	Close	Pr. cl.
May .....	*17.50	17.67	17.49	*17.47	17.62
July .....	17.40	17.46	17.22	*17.20	17.36
Sept. ....	17.00	17.04	16.75	16.77	16.96
Oct. ....	16.12	16.17	15.90	15.93	16.09
Dec. ....	*15.81	15.96	15.70	15.70	15.84
Jan. ....	*15.81	.....	.....	*15.70	15.84
Mar. ....	*15.75	15.85	15.76	*15.61	15.74

Total sales: 302 contracts.

WEDNESDAY, MAY 10, 1950					
	Open	High	Low	Close	Pr. cl.
May .....	*17.30	17.69	17.55	*17.55	17.47
July .....	*17.25	17.48	17.25	17.35	17.20
Sept. ....	16.80	17.00	16.80	16.87	16.77
Oct. ....	*15.85	16.16	16.00	*15.95	15.93
Dec. ....	*15.70	15.95	15.72	15.75	15.70
Jan. ....	*15.70	.....	.....	*15.74	15.70
Mar. ....	*15.60	.....	.....	*15.62	15.61

Total sales: 225 contracts.

THURSDAY, MAY 11, 1950					
	Open	High	Low	Close	Pr. cl.
May .....	*17.40	17.75	17.65	*17.55	17.55
July .....	17.30	17.52	17.21	17.42	17.35
Sept. ....	16.80	16.98	16.78	16.88	16.87
Oct. ....	*15.80	16.05	15.90	15.97	15.95
Dec. ....	15.70	15.87	15.10	15.66	15.75
Jan. ....	15.70	.....	.....	15.66	15.74
Mar. ....	*15.58	.....	.....	*15.53	15.62

Total sales: 296 contracts.

\*Bid. †Nominal.

## CUBAN FATS-OILS SITUATION

Lard production in Cuba during the first quarter of 1950 has been negligible because the current low price of imported lard has discouraged domestic abattoirs from rendering, the Office of Foreign Agricultural Relations has reported. Imports of lard and rendered pork fat have been large (38,000,000 lbs. during January-March), and consumption in the January-March period probably reached an all-time high.

Virtually all lard and pork fat imports have come from the United States. Cuba has been the largest single outlet for U. S. lard in each of the last three years. Cuban imports of these items in 1949, totaling 128,150,000 lbs., were the largest of any postwar year.

Inedible tallow production in Cuba in the first three months of 1950, unlike that of lard, has been considerably greater than in the first quarter of 1949—the result of more and heavier cattle coming to market. Imports of inedible tallow and greases have been slightly greater than in the corresponding period of last year and consumption has been up from the period of 1949. First quarter imports of inedible tallow have totaled 7,800,000 lbs. Total 1949 imports of 29,770,000 lbs. were substantially greater than in either of the two preceding years as well as in the 1943-46 period.

Watch Classified page for bargains in equipment.

## OIL OUTPUT IN GREECE

Greece increased oilseed production in 1949 by 29 per cent over 1948—110,200,000 lbs. against 85,540,000 lbs., respectively, according to the American Embassy, Athens. Detailed output for 1949 was as follows: Cottonseed, 68,340,000 lbs.; sesame seed, 20,940,000 lbs.; sunflower seed, 5,520,000 lbs.; tobacco seed, 6,600,000 lbs.; peanuts, 2,200,000 lbs., and flaxseed, 118,100 bu.

The short olive crop of 1948 and consequent sharp rise in olive oil prices resulted in 38,920,000 lbs. of vegetable oil being imported into Greece during 1949. The government has recently placed edible oils on the free import list as a further means of bringing internal prices of olive oil more in line with world market prices for this commodity.

## VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills	
Valley .....	15a
Southeast .....	15a
Texas .....	14½a
Corn oil, in tanks, f.o.b. mills .....	14½a
Soybean oil, in tanks, f.o.b. mills, Midwest .....	14½pd
Peanut oil, f.o.b. Southern Mills .....	15½a
Coconut oil, Pacific Coast .....	14½a
Cottonseed foots .....	14½pd
Midwest and West Coast .....	14½pd
East .....	14½pd

## OLEOMARGARINE

Prices f.o.b. Chicago

White domestic vegetable .....	27
White animal fat .....	27
Milk churned pastry .....	24
Water churned pastry .....	23

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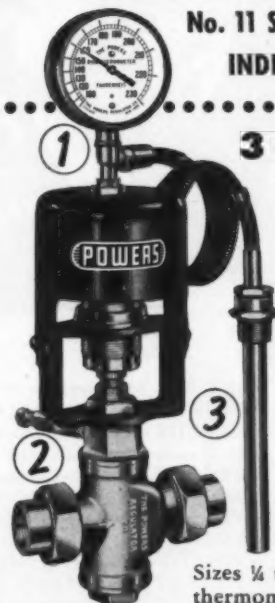
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# HIDES AND SKINS

Market continues to advance, prices  $\frac{1}{2}$  to 1c higher—Trade is broad and volume in excess of 100,000—40,000 branded steers traded—Offerings very limited at close of week—Outside packer market strong—Country market slow.

## Chicago

**PACKER HIDES:** From the very outset of the week tanner demand was in evidence. Almost as quickly as offerings were made, they were absorbed. On Monday there were some cleanup sales, then on Tuesday and Wednesday trading in almost all categories of current production was active and at higher prices. By Thursday most of the selling had been concluded. At the close of the week known sales aggregated close to 110,000 hides, while P.T. trading was estimated to be in the neighborhood of 15,000.

During the week it was disclosed that American interests had been credited with purchasing nearly 150,000 hides in the Argentine market recently, and many trade sources attributed last week's lower futures market to this. Part of these declines in the futures market were regained during the week.

In addition to the sales mentioned

above, another 12,000 hides were moved late last week after press time. In this trading, 8,500 branded steers moved at 17 and 17 $\frac{1}{2}$ c; 1,600 branded cows sold at 21 $\frac{1}{2}$ c; 1,000 light branded cows sold at 22c; 800 St. Paul light native steers sold at 24c, and 1,000 Sioux City light native steers sold at 23c. All were Chicago basis and April-May takeoff.

Monday's trading was of a "cleanup" nature. The largest sale was a package deal in which 6,000 Colorados, 4,000 butts and 800 branded cows, January through April takeoff, were sold at 16 $\frac{1}{2}$ , 17 and 20c. There were two other sales, both of which involved native steers and contained a high percentage of koshers. In these two sales about 6,000 hides sold at about 19c on an adjusted basis.

With these hides cleared from the market, hides from current production were at a premium, and a large volume of trading followed at higher prices. In addition to the branded steers reported sold above, approximately 35,000 more were sold later in the week by packers and 2,800 by the Association. Of these packer-branded steers, about 18,000 were Colorados, 12,000 were butts and the balance heavy Texas.

The butts and heavy Texas sold 18c, and the Colorados, 17 $\frac{1}{2}$ c. Butts and

Colorados prior to May sold at  $\frac{1}{2}$ c discount. The Association sold same basis.

Light cows, which were most active last week, were mostly absent from the market; however, car Chicago sold at 24 $\frac{1}{2}$ c and car St. Paul sold 25c. Mixed car Fort Worth light cows, with some ex-light native steers included, sold 31c, Chicago basis. The Association sold 2,000 light cows at 24 $\frac{1}{2}$ c, up 1c.

About 17,000 heavy native steers were traded during the week with the largest percentage of them rivers. These sold at 19 $\frac{1}{2}$ c. Car Chicago's sold 20c and car St. Paul sold 21c, all sales current production and Chicago basis. Total of 6,800 light native steers were also sold during the week at 23 $\frac{1}{2}$ c.

About 3,500 heavy cows sold at 22 $\frac{1}{2}$ c, and nearly 5,000 branded cows sold 22c. In one sale a total of 4,700 light branded steers sold with the April forward selling at 22c and those prior April priced at 21 $\frac{1}{2}$ c. Two sales of ex-light steers, with 3,200 hides involved, were made at 28c. Car St. Paul bulls sold at 16c and the Association sold 1,400 more bulls at 15 $\frac{1}{2}$ c. Mixed car heavy and light native steers, Pittsburgh, sold 19 $\frac{1}{2}$ c and 23 $\frac{1}{2}$ c. A package sale of Columbus (Ohio), native and branded steers and cows (2,000), was made with the natives moving at 24c and with the brands at 22c. All sales were priced Chicago basis, and unless otherwise specified were current production.

In the trading mentioned previously and referred to as P.T. (private terms), it was roughly estimated that light cows and branded cows, perhaps as many as 15,000, were sold at prices steady with the quotations.

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## CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week
	Week ended	Previous	
	May 11, 1950	Week	1949
Nat. str.	19 $\frac{1}{2}$ @24	19 @23	19 @23 $\frac{1}{2}$
Hvy. Tex. str.	18	17 @17 $\frac{1}{2}$	18 $\frac{1}{2}$
Hvy. bott.			
Brnd'd str.	18	17 @17 $\frac{1}{2}$	18 $\frac{1}{2}$
Hvy. Col. str.	17 $\frac{1}{2}$	16 $\frac{1}{2}$ @17	18 $\frac{1}{2}$
Ex-light Tex.			
str.	25 $\frac{1}{2}$	24 $\frac{1}{2}$ n24	@26
Brnd'd cows	22	21 $\frac{1}{2}$	21 $\frac{1}{2}$
Hvy. nat. cows	22 $\frac{1}{2}$	22 @22 $\frac{1}{2}$	20 $\frac{1}{2}$ @21 $\frac{1}{2}$
Lt. nat. cows	24 $\frac{1}{2}$ @26	23 $\frac{1}{2}$ @25 $\frac{1}{2}$	24 $\frac{1}{2}$ @25 $\frac{1}{2}$
Nat. bulls	15 $\frac{1}{2}$ @16	14 $\frac{1}{2}$ @15	16
Brnd'd bulls	14 $\frac{1}{2}$ @15	14 $\frac{1}{2}$ @15	15
Califskins, Nor. 61	@63	61 @63	@65
Kips, Nor. nat.	46	46	45
Kips, Nor. brnd.	43 $\frac{1}{2}$	43 $\frac{1}{2}$	42 $\frac{1}{2}$
Slunks, reg.	3.25	3.15	2.75
Slunks, hrls.	1.10n	1.10 80	@90n

## CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	24 $\frac{1}{2}$ @25 $\frac{1}{2}$	24	17 $\frac{1}{2}$ @19 $\frac{1}{2}$
50-52 lb. aver.	@21 $\frac{1}{2}$	21	16 $\frac{1}{2}$ @18 $\frac{1}{2}$
63-65 lb. aver.	@17 $\frac{1}{2}$	17	@17 $\frac{1}{2}$ 13 @14
Nat. bulls	13	13	@13 $\frac{1}{2}$ 12 @13
Califskins	42 @43	42 @43	40 @42
Kips, nat.	32 @34	32 @34	27 @28
Slunks, reg.	2.25@2.50	2.25@2.50	2.00@2.25
Slunks, hrls.	.75 @1.00	.75 @1.00	50 @75

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

## COUNTRY HIDES

Allweights.			
50-52	17 $\frac{1}{2}$ @18	17 $\frac{1}{2}$ @18	15 $\frac{1}{2}$ @16 $\frac{1}{2}$
Bulls	10 $\frac{1}{2}$ @11	10 $\frac{1}{2}$ @11	10 @11
Califskins	25 @28	25 @28	22 @23
Kipskins	22 @24	22 @24	19 @21

All country hides and skins quoted on flat trimmed basis.

## SHEEPSKINS, ETC.

Pkr. shearings.			
No. 1	3.00	3.00	2.85
Dry pelts	32	32	28 @30
Horsehides, untrimd.	11.50@11.75	11.50@11.75	9.00@9.25

ried into the small packer market, and to a lesser degree the country market. Notwithstanding the stronger tone in these outside markets, it was not easy for packers to move their holdings because tanners showed most interest in May saltings, and, in addition, showed a preference for packer hides.

Sales were made during the week at the following prices and price ranges: 40-42-lb., 25½¢; 42-44, 24½¢; 44-46, 23½¢; 46-48, 22½¢; 50's, 21½¢; 52's, 21¢; 53-55, 20¢; 55-57, 19¢; 57-60, 18½¢, and 62-65, 18¢. The heavier weight hides were still difficult to move, but the situation on these was slightly improved because the higher prices for the light hides gave them a little better relative value. By the same token, demand for the light hides was not as strong as it has been in view of the higher prices.

The country market was rather quiet with a few sales of 50-52-lb. average hides reported at both 17½¢ and 18¢. The 55-lb. average were offered at 17¢ and sales of 44-lb. average hides were reported at 20¢.

**CALFSKINS AND KIPSKINS:** The seasonal lull in calf marketing, in addition to sales that have most packers fully committed, combined to result in a slow, inactive skin market during the past week. Early in the week about 1,900 river calfskins were sold with the heavies at 60¢ and the lights at 58¢. Late last week 8,000 regular slunks sold at \$3.25, up 10¢ from previous sales.

**WEST COAST:** For the second consecutive week nothing much in the way of trading was reported from this area. In a trade not previously reported here, but dating into last week, about 5,500 independent hides, April-May steers brought 16¢; cows, 20¢, and branded bulls 12¢. Some May selling, both packer and independent, is anticipated in the near future.

**SHEEPSKINS:** Offerings of shearlings are becoming more plentiful, but demand is of sufficient scope to absorb these larger supplies. In accordance with the season the supplies of No. 2's, and to a lesser extent 3's, are the heaviest. Fall clips are almost absent and the situation on No. 1 shearlings is tight. Dealers generally are using

Cor. week 1949  
19 @ 23½¢  
18½¢  
18½¢  
18½¢  
24 @ 26  
20½ @ 21½¢  
24½ @ 25½¢  
16  
15  
60 @ 65  
45  
42½  
2.75  
50 @ 900

CKERS  
17½ @ 19½¢  
16½ @ 18½¢  
15 @ 16½¢  
12 @ 13  
40 @ 42  
27 @ 28  
2.00 @ 2.25  
50 @ 75  
skins quoted  
packer hides  
noted flat.

15½ @ 16½¢  
10 @ 11  
22 @ 23  
19 @ 21  
Flat triangular

2.35  
28 @ 30  
75 9.00 @ 9.25

13, 1950

# WEEK'S CLOSING MARKETS

## FRIDAY'S CLOSINGS

### Provisions

The live hog top at Chicago was \$20.00; the average, \$18.65. Provision prices were quoted as follows: Under 12 pork loins, 48@48½; 10/14 green skinned hams, 44½@45; 4/8 Boston butts, 35½@36; 16/down pork shoulders, 30½@31; 3/down spareribs, 34½@35; 8/12 fat backs, 9½@10; regular pork trimmings, 21½@22; 18/20 DS bellies, 20½n; 4/6 green picnics, 28½; 8/up green picnics, 27.

P.S. loose lard was quoted at 10.87½n and P.S. lard in tierces at 12.50n.

### Cottonseed Oil

Closing futures prices at New York were: May 16.90b, 17.21a; July 16.94; Sept. 16.27; Oct. 15.30b, 15.35a; Dec. 15.07; Jan. 15.00n; Mar. 14.90. Sales totaled 606 lots.

their No. 1 shearlings to help them move 2's and 3's on a tie-in basis.

Several cars were moved during the week, that in most sales consisted of 1's, 2's and 3's, and sold \$3, \$2.30 and \$1.80. One packer included about 200 clips in a mixed car and these brought \$3.25. In another sale cars mixed 1's, 2's and 3's sold \$3, \$2.25 and \$1.80. Car mixed No. 1 and No. 2 shearlings sold \$3 and \$2.25.

Part of the interior trading was concluded during the week. In the absence of specific information and in view of the tight supply situation, prices paid were probably steady to strong at \$4.60.

## ST. LOUIS HOGS IN APRIL

Hog receipts, weights and range of prices at National Stock Yards, E. St. Louis, Ill., reported by H. L. Sparks & Co.:

	1950	1949
Hogs received	260,939	254,807
Highest price	\$17.50	\$21.00
Lowest price	16.10	18.00
Average cost	16.31	18.59
Average weight, lbs.	215	221

## N. Y. HIDE FUTURES

### MONDAY, MAY 8, 1950

	Open	High	Low	Close
June	19.30	19.30	19.30	19.15b
July	22.10b	22.10b	22.10b	22.15b
Sept.	19.11b	19.25	19.03	19.15
Oct.	19.11b	19.11b	19.11b	20.60n
Dec.	19.00b	19.00b	19.00b	19.05b
Jan.	18.75b	18.75b	18.75b	21.30n
Mar.	18.75b	18.75b	18.75b	18.90b
Apr. ('51)	18.75b	18.75b	18.75b	21.00n

Closing 9 to 30 points higher; sales 13 lots.

### TUESDAY, MAY 9, 1950

June	19.12b	19.32	19.18	19.20b
July	22.10b	22.10b	22.10b	22.23b
Sept.	19.15b	19.25	19.15	19.23
Oct.	19.00b	19.00b	19.00b	21.68n
Dec.	19.00b	19.15	19.14	19.14b
Jan.	18.70b	18.70b	18.70b	21.35n
Mar.	18.70b	18.70b	18.70b	18.65b
Apr. ('51)	18.70b	18.70b	18.70b	21.05n

Closing 5 to 9 points higher; sales 45 lots.

### WEDNESDAY, MAY 10, 1950

June	19.30	19.40	19.30	19.40
July	22.11b	22.11b	22.11b	22.15b
Sept.	19.25b	19.33	19.20	19.15b
Oct.	19.15b	19.15b	19.15b	21.60n
Dec.	19.15b	19.15b	19.15b	19.10b
Jan.	18.90b	18.90b	18.90b	21.30n
Mar.	18.90b	18.90b	18.90b	18.80b
Apr. ('51)	18.90b	18.90b	18.90b	21.00n

Closing 20 points higher to 15 lower; sales 34 lots.

### THURSDAY, MAY 11, 1950

June	19.25b	19.43	19.30	19.43
July	22.00b	22.00b	22.00b	22.30b
Sept.	19.10b	19.30	19.20	19.30b
Oct.	18.90b	18.90b	18.90b	21.75n
Dec.	18.90b	18.90b	18.90b	19.15b
Jan.	18.75b	18.75b	18.75b	21.45n
Mar.	18.75b	18.75b	18.75b	18.85b
Apr. ('51)	18.75b	18.75b	18.75b	21.15n

Closing 3 to 15 points higher; sales 15 lots.

### FRIDAY, May 12, 1950

June	19.24b	19.50	19.30	19.30b
July	22.20b	22.20b	22.20b	22.10b
Sept.	19.29	19.40	19.10	19.10
Oct.	19.10b	19.32	19.32	21.55n
Dec.	19.10b	19.32	19.32	19.30b
Jan.	18.90b	18.90b	18.90b	21.25n
Mar.	18.90b	18.90b	18.90b	18.70b
Apr. ('51)	18.90b	18.90b	18.90b	20.95n

Closing 13 to 20 points lower; sales 52 lots.

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 6, 1950, were 7,227,000 lbs.; previous week, 4,438,000 lbs.; same week 1949, 8,030,000 lbs.; 1950 to date, 110,248,000 lbs.; corresponding period a year earlier, 140,247,000 lbs.

Shipments for the week ended May 6 totaled 3,365,000 lbs.; previous week, 4,191,000 lbs.; same week last year, 5,656,000 lbs.; 1950 to date, 82,595,000 lbs., same period 1949, 101,888,000 lbs.



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# LIVESTOCK MARKETS *Weekly Review*

## 1949 Farm Production of Meat Animals Up but Income Is Lower

For the first time in six years, farm production from meat animals in 1949 showed an increase over the previous year, according to the report of the Bureau of Agricultural Economics. The 1949 production totaled 41,100,000,000 lbs., 7 per cent above 1948 production of 38,500,000,000 lbs., but still 5,500,000,000 lbs. less than the record 46,600,000,000 lbs. in 1943. Production of cattle and calves was the second largest on record, while that for hogs was the fourth largest. Sheep and lamb production was again reduced and was the smallest since 1923. The 1949 total output of meat from all animals was 6 per cent above the 1938-47 average.

Gross income (cash receipts plus value of home consumption) from meat animals amounted to \$8,900,000,000 in 1949, \$1,000,000,000 less than in 1948. The gross income for each species was smaller in 1949 than in 1948, due entirely to lower prices since the total weight of cattle, calves and hogs marketed in 1949 was considerably larger than in 1948. The 1949 total poundage of sheep and lambs marketed was lower and also the price received was slightly below that received in 1948. Cash receipts in 1949 amounted to \$8,400,000,000, 10 per cent below the record of \$9,400,000,000 established last year. Cash receipts in 1949 for each species were below that for the previous year. All meat animals sold in 1949 brought an average price per live cwt. of \$19.31, which was \$3.24 less than the record established in 1948 and was also below the 1947 average of \$20.60.

The estimated production of cattle and calves in 1949 was 19,400,000,000 lbs., an increase of 1,000,000,000 lbs. above 1948 production. There was an unusually good calf crop in 1949 and both cattle and calves were marketed

at record high average weights. Gross income in 1949 was set at \$4,900,000,000, compared with \$5,300,000,000 in 1948.

Production of hogs in 1949 was 20,400,000,000 lbs., about 9 per cent higher than in 1948, and a record peacetime output. The gross income in 1949 amounted to \$3,700,000,000, which was \$651,000,000 less than the amount reported in 1948.

The 1,300,000,000 lbs. of sheep and lambs produced in 1949 was 6 per cent below a year earlier, and represents the seventh consecutive year of decline. Gross income in 1949 amounted to \$360,000,000, which was \$59,000,000 less than in 1948.

## SALABLE AND DRIVEN-IN RECEIPTS AT 65 MARKETS

The USDA reports the total salable and driven-in receipts at 65 public markets in March, 1950, compared with March, 1949, as shown below:

	Mar. 1950	Mar. 1949
<b>TOTAL SALABLE RECEIPTS*</b>		
Cattle .....	1,121,925	1,235,291
Calves .....	317,107	345,020
Hogs .....	2,180,121	1,977,297
Sheep .....	559,315	508,606
<b>TOTAL DRIVEN-IN RECEIPTS</b>		
Cattle .....	1,019,379	1,096,594
Calves .....	320,193	349,411
Hogs .....	2,448,470	2,654,343
Sheep .....	412,264	382,511

\*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

USDA reports that driven-in receipts constituted the following percentages of total March receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 77.3; calves, 80.6; hogs, 80.1, and sheep, 42.1. These percentages compared with 75.4, 78.9, 78.5 and 44.9 per cent, respectively, in March, 1949.

## SALABLE LIVESTOCK AT 12 MARKETS IN APRIL

The USDA report of April receipts at the seven leading markets was as follows:

	April 1950	April 1949
<b>CATTLE</b>		
Chicago .....	123,937	131,690
Kansas City .....	89,639	102,760
Omaha .....	117,850	121,250
E. St. Louis .....	45,447	45,000
St. Joseph .....	38,235	41,600
Sioux City .....	86,831	62,000
So. St. Paul .....	74,733	81,800
*Total .....	710,586	759,300

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	April 1950	April 1949
<b>CALVES</b>		
Chicago .....	9,327	9,800
Kansas City .....	7,590	8,600
Omaha .....	2,953	3,700
E. St. Louis .....	19,938	21,800
St. Joseph .....	3,662	5,000
Sioux City .....	1,432	1,000
So. St. Paul .....	40,567	49,000
*Total .....	112,821	130,000

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	April 1950	April 1949
<b>HOGS</b>		
Chicago .....	168,543	149,300
Kansas City .....	49,510	57,700
Omaha .....	115,848	108,900
E. St. Louis .....	241,006	242,300
St. Joseph .....	88,591	86,000
Sioux City .....	101,233	98,200
So. St. Paul .....	141,857	120,000
*Total .....	1,242,724	1,206,600

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis and Oklahoma City.

	April 1950	April 1949
<b>SHEEP AND LAMBS</b>		
Chicago .....	44,713	38,100
Kansas City .....	64,586	48,900
Omaha .....	56,134	37,300
St. Joseph .....	32,327	18,200
Denver .....	65,480	60,000
Oklahoma City .....	4,868	5,000
So. St. Paul .....	20,061	16,000
*Total .....	437,621	291,300

\*Includes seven markets named, plus Cincinnati, Denver, Fort Worth, Indianapolis, E. St. Louis and Sioux City.

## BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in April, 1950, were as follows:

	Cattle	Calves	Hogs	Sheep
Receipts .....	13,510	12,417	17,258	23,760
Shipments .....	9,009	8,428	11,946	18,630
Local slaughter ..	4,501	3,989	5,312	5,130

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**SAUSAGE CASINGS**

# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, May 10, 1950, were reported by the Production & Marketing Administration as follows:

HOOGS (Quotations based on hard hogs) St. L. Natl. Yds. Chicago Kansas City Omaha St. Paul

## BARROWS AND GILTS:

Good and Choice:					
120-140 lbs.	\$15.00-17.00	\$14.50-16.75	\$	\$	\$
140-160 lbs.	16.75-18.25	16.50-18.75	17.25-18.25	17.00-18.00	18.50-19.25
160-180 lbs.	18.00-19.15	18.25-19.35	17.75-19.00	17.75-19.00	18.50-19.25
180-200 lbs.	19.00-19.25	19.25-19.60	18.50-19.25	19.00-19.60	19.25-19.50
200-220 lbs.	19.00-19.25	19.40-19.60	19.00-19.35	19.00-19.60	19.25-19.50
220-240 lbs.	18.50-19.25	19.15-19.60	18.35-19.15	19.00-19.60	18.75-19.50
240-270 lbs.	18.00-18.90	18.50-19.25	17.50-18.65	18.00-19.25	17.75-19.00
270-300 lbs.	17.50-18.25	18.25-18.75	17.25-17.85	16.75-18.25	18.00-18.25
300-330 lbs.	16.85-18.00	17.25-18.40	17.00-17.50	16.75-18.25	16.00-18.00

Medium:					
160-220 lbs.	16.75-18.75	17.00-19.00	17.50-18.75	16.50-19.00	

Good and Choice:					
270-300 lbs.	16.50 only	17.25-17.50	16.75-17.00	14.50-17.50	17.25-17.50
300-330 lbs.	16.50 only	17.00-17.25	16.75-17.00	14.50-17.50	15.00-17.00
330-360 lbs.	16.50 only	16.50-17.00	16.25-16.75	14.50-17.50	15.00-17.00
360-400 lbs.	15.25-16.25	16.25-16.75	16.00-16.25	14.50-17.50	15.00-17.00

Good:					
400-450 lbs.	14.75-16.00	15.75-16.50	15.75-16.00	14.50-17.50	16.50-17.00
450-550 lbs.	13.75-15.50	14.50-15.75	15.25-15.75	14.50-17.50	16.50-17.00

Medium:					
250-550 lbs.	13.00-16.00	14.00-16.50	14.50-16.50	14.00-17.25	

PIGS (Slaughter):					
Medium and Good:					
90-120 lbs.	12.00-15.25	12.00-15.00			

## SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:					
700-900 lbs.	29.50-33.00	29.50-32.50	29.75-32.00	29.00-31.50	30.00-32.00
900-1100 lbs.	30.00-33.50	30.25-33.50	30.00-33.00	29.00-32.25	30.00-32.50
1100-1300 lbs.	30.00-33.50	30.50-33.50	30.00-33.00	29.25-32.25	30.00-32.50
1300-1500 lbs.	29.50-33.50	30.50-33.50	30.00-33.00	29.25-32.25	30.00-32.50

STEERS, Good:					
700-900 lbs.	27.00-29.50	27.50-30.25	27.50-30.00	27.00-29.00	27.00-30.00
900-1100 lbs.	27.25-30.00	27.50-30.50	27.50-30.00	27.00-29.25	27.00-30.00
1100-1300 lbs.	27.25-30.00	27.50-30.50	27.50-30.00	27.25-29.25	27.00-30.00
1300-1500 lbs.	27.00-29.50	27.50-30.50	27.50-30.00	27.25-29.25	27.00-30.00

STEERS, Medium:					
700-1100 lbs.	24.50-27.25	25.00-27.50	24.50-27.50	24.25-27.25	23.50-27.00
1100-1300 lbs.	24.50-27.25	24.75-27.50	24.50-27.50	24.25-27.25	23.50-27.00

STEERS, Common:					
700-1100 lbs.	22.00-24.50	23.50-25.00	22.50-24.50	21.50-24.50	21.50-23.50

HEIFERS, Choice:					
600-800 lbs.	29.50-32.00	29.00-30.25	29.50-31.00	28.00-30.00	28.50-30.50
800-1000 lbs.	29.50-32.00	29.25-31.50	29.50-31.00	28.00-30.00	28.50-30.50

HEIFERS, Good:					
600-800 lbs.	26.75-29.50	27.50-29.25	27.25-29.50	26.75-28.00	26.50-28.50
800-1000 lbs.	26.75-29.50	27.50-29.25	27.50-29.50	26.75-28.00	26.50-28.50

HEIFERS, Medium:					
500-900 lbs.	24.00-26.75	24.75-27.50	24.00-27.50	23.25-26.75	23.00-26.50

HEIFERS, Common:					
500-900 lbs.	21.00-24.00	22.00-24.75	21.50-24.00	20.50-23.25	21.00-23.00

COWS (All Weights):					
Good	21.00-23.50	22.00-23.75	21.50-23.50	20.50-23.00	20.50-23.00
Medium	19.50-21.00	20.25-22.00	20.00-21.50	19.50-20.50	19.00-20.50
Common	18.50-19.50	18.25-20.25	18.50-20.00	18.00-19.50	17.50-19.00
Can. & cut.	14.50-18.50	14.00-18.25	15.00-18.50	15.75-18.00	15.00-17.50

BULLS (Yrls. Excl.), All Weights:					
Beef, good	21.00-22.00	22.00-23.50	21.50-22.50	19.50-21.00	20.50-21.50
Sausage, good	21.50-22.25	23.00-23.50	22.00-22.50	21.50-22.00	20.50-22.75
Sausage, medium	20.50-21.50	21.75-23.00	19.50-22.00	19.50-21.50	20.00-20.50
Sausage, cut. & com.	18.00-20.50	19.00-21.75	17.00-19.50	17.75-19.50	18.00-20.00

VEALERS, All Weights:					
Good & choice	28.00-32.00	30.00-32.00	27.00-30.00	27.00-30.50	28.00-32.00
Com. & med.	19.00-28.00	24.00-30.00	19.00-27.00	19.50-27.00	20.00-28.00
Cull, 75 lbs. up.	14.00-19.00	19.00-24.00	15.00-19.00	17.00-19.50	15.00-20.00

CALVES (500 lbs. down):					
Good & choice	26.50-28.00	27.00-30.00	26.00-28.00	23.50-29.00	24.00-26.00
Com. & med.	19.00-26.50	22.00-27.00	18.00-26.00	19.00-23.50	18.00-24.00
Cull	14.00-19.00	19.00-22.00	15.00-18.00	17.00-19.00	15.00-18.00

## SLAUGHTER LAMBS AND SHEEP:

LAMBS (Shorn):					
Good & choice	25.25-27.00	25.00-26.75	24.75-26.00	24.00-26.35	25.75-26.75
Med. & good	23.25-26.00	23.00-25.75	22.50-24.50	23.00-24.50	23.50-26.00
Common	19.00-22.75				

EWES (Shorn):					
Good & choice	10.50-13.00	10.00-14.00	11.50-12.00	11.00-12.00	12.50-13.50
Com. & med.	9.00-11.50	8.50-11.50	9.00-11.25	9.00-11.00	9.50-12.25

Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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## LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended April 29 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B1 Dressed	LAMBS Good Handyweights
Toronto	\$24.64	\$27.92	\$26.20	\$29.47
Montreal	26.05	24.05	26.60	29.50
Winnipeg	24.75	28.50	24.85	24.00
Calgary	25.15	27.06	24.90	26.00
Edmonton	24.90	26.75	25.60	25.10
Pr. Albert	24.40	26.00	24.55	21.80
Moose Jaw	23.50	24.50	24.35	.....
Saskatoon	24.50	27.00	24.35	.....
Regina	23.50	25.00	24.35	.....
Vancouver	.....	.....	.....	.....

\*Dominion government premiums not included.

†Per head.



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## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending May 6, 1950:

	CATTLE		
	Week ended May 6	Prev. week	Cor. 1949
Chicago†	23,616	22,918	24,560
Kansas City†	14,875	14,677	12,658
Omaha†	21,267	23,027	21,265
East St. Louis†	6,264	5,702	6,468
St. Joseph†	7,237	8,203	8,073
Sioux City†	11,767	11,504	10,431
Wichita†	2,775	2,999	2,662
New York & Jersey City†	7,588	7,840	8,510
Okl. City†	3,099	3,497	2,948
Cincinnati†	1,950	4,126	4,295
Denver†	11,324	9,884	6,589
St. Paul†	16,248	17,042	17,845
Milwaukee†	4,734	4,924	4,071
Total	133,360	137,343	130,375

	HOGS		
	Week ended May 6	Prev. week	Cor. 1949
Chicago†	37,087	40,099	33,936
Kansas City†	11,684	12,949	14,294
Omaha†	32,563	30,239	34,125
East St. Louis†	36,763	46,313	33,277
St. Joseph†	20,173	25,521	16,933
Sioux City†	15,932	20,063	17,006
Wichita†	8,240	8,081	4,344
New York & Jersey City†	44,182	46,102	38,427
Okl. City†	11,004	12,148	10,626
Cincinnati†	14,093	17,814	15,961
Denver†	10,864	12,261	10,655
St. Paul†	26,181	27,090	24,094
Milwaukee†	5,961	7,316	5,170
Total	274,677	314,906	258,848

	SHEEP		
	Week ended May 6	Prev. week	Cor. 1949
Chicago†	3,210	6,748	3,997
Kansas City†	12,377	17,566	7,873
Omaha†	7,096	10,978	5,145
East St. Louis†	3,789	3,460	1,755
St. Joseph†	8,587	10,307	4,670
Sioux City†	3,113	2,908	2,675
Wichita†	3,548	4,193	2,186
New York & Jersey City†	35,632	40,180	32,804
Okl. City†	2,346	2,636	2,050
Cincinnati†	319	197	417
Denver†	11,060	10,828	5,698
St. Paul†	3,003	5,128	1,624
Milwaukee†	370	554	162
Total	94,551	114,783	71,059

\*Cattle and calves.  
†Federally inspected slaughter, including direct.  
‡Stockyards sales for local slaughter.  
§Stockyards receipts for local slaughter, including direct.

## LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, May 11:

CATTLE:	
Steers, med.	\$27.00@28.00
Heifers, med.	25.00@25.75
Cows, med. & low	21.50@23.00
Cows, com.	19.00@21.00
Cows, can. & cut.	16.00@18.75
Bulls, med. & gd.	23.50@25.50
Bulls, med.	22.50 only
CALVES:	
Vealers, med. to ch.	\$27.00@33.00
Med. & gd.	25.00@30.00
Com.	22.00@25.00
HOGS:	
Gd. & ch., 180-240	\$21.25@21.75
Sows, gd. & ch.	14.00@16.00

## BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, May 11:

CATTLE:	
Steers, high gd. & ch.	\$25.50@30.00
Steers, med. & gd.	25.00@25.25
Heifers, gd.	24.00@26.00
Heifers, com. & med.	21.00@24.00
Cows, gd.	20.00@22.75
Cows, com. & med.	17.00@20.00
Cows, can. & cut.	14.50@17.00
Bulls, gd.	21.00@23.50
CALVES:	
Vealers, gd. & ch.	\$27.00@31.00
Com. & med.	19.00@27.00
Culls	13.00@19.00
HOGS:	
Gd. & ch., 180-240	\$19.75@21.00
Sows, 400/down	14.75@16.50
SHEEP:	
Spring lambs, gd. & ch.	\$33.00 only
65-81 lbs.	\$33.00 only

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
	Cattle	Calves	Hogs
May 4....	3,935	457	8,928
May 5....	1,024	217	10,280
May 6....	279	4	2,875
May 8....	10,769	442	9,039
May 9....	6,174	482	11,862
May 10....	9,000	500	12,000
May 11....	3,500	400	12,000

\*Week so far....29,443 1,824 46,901 12,230  
Week ago 35,535 2,221 45,060 8,126  
1949....34,598 3,217 40,578 3,200  
1948....21,727 1,412 40,365 9,749  
\*Including 177 cattle, 5 calves, 10,193 hogs and 3,740 sheep direct to packers.

SHIPMENTS			
	Cattle	Calves	Hogs
May 4....	1,522	15	712
May 5....	717	10	1,175
May 6....	57	13	.....
May 8....	2,229	.....	804
May 9....	2,376	27	1,481
May 10....	2,764	6	1,068
May 11....	1,500	25	1,000

Week so far....8,869 58 4,333 2,770  
Week ago 10,305 43 3,350 2,864  
1949....12,530 87 2,843 2,811  
1948....9,666 284 4,508 3,340

MAY RECEIPTS			
	1950	1949	1948
Cattle	66,281	71,721	66,281
Calves	4,266	6,280	4,266
Hogs	105,125	96,800	105,125
Sheep	21,095	11,140	21,095

MAY SHIPMENTS			
	1950	1949	1948
Cattle	19,948	24,982	19,948
Hogs	8,878	7,687	8,878
Sheep	5,143	3,270	5,143

## CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, May 11:

	Week Ended May 11	Prev. week
Packers' purch.	\$5,991	\$7,340
Shippers' purch.	5,528	5,528
Total	41,519	42,508

## CANADIAN KILL

Inspected slaughter in Canada, week ended April 29:

CATTLE		
	Week Ended Apr. 29	Same Week Last Year
Western Canada	11,391	13,333
Eastern Canada	13,925	12,353
Total	25,316	25,686

HOGS		
Western Canada	36,673	25,270
Eastern Canada	69,650	54,861
Total	106,323	80,131

SHEEP		
Western Canada	1,290	1,238
Eastern Canada	1,341	2,320
Total	2,631	3,558

## NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended May 6:

CATTLE CALVES HOGS SHEEP			
Salable	539	1,235	1,200
Total (incl. direct)	4,728	5,586	23,449
Previous week:			
Salable	284	857	626
Total (incl. direct)	4,924	4,202	23,243

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 4:

CATTLE CALVES HOGS SHEEP			
Los Angeles	6,550	1,050	2,250
San Francisco	900	70	2,900
No. Portland	1,900	400	1,175



# STOCK

the Chicago  
current and

Hogs Sheep

8,928 1,220  
0,288 7  
2,875 17  
0,039 6,540  
1,502 1,000  
4,000 2,500  
2,000 1,500

6,901 12,228  
5,040 8,124  
0,378 3,120  
0,565 9,700  
5 calves  
ep direct to

Hogs Sheep

712 214  
1,175 800

804 1,382  
1,481 1,620  
1,068 1,120  
1,000 200

4,353 2,740  
3,350 2,900  
2,843 313  
4,508 3,300

190  
71,720  
6,200  
90,000  
11,140

190  
24,902  
7,067  
3,370

CHARGES

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37,340  
5,240  
42,580

KILL

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Same Week  
Last Year

13,333  
12,833  
25,086

25,270  
54,861  
80,131

1,233  
2,320  
3,553

CEIPTS

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City and  
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Hogs\* Sheep  
1,209 23

23,449 21,544

626 30

23,243 25,967

at street.

LIVESTOCK

Pacific Coast  
ay 4:

in Hogs Sheep  
2,250 400  
1,900 800  
1,175 700

13,195

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 6, 1950, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 7,621 hogs; Swift, 1,349 hogs; Wilson, 3,479 hogs; Agar, 5,874 hogs; Shippers, 4,525 hogs; Others, 18,764 hogs.  
Total: 23,616 cattle; 2,504 calves; 42,612 hogs; 3,210 sheep.

### KANSAS CITY

Cattle Calves Hogs Sheep  
Armour ... 3,240 437 2,851 2,630  
Cudahy ... 1,731 405 1,398 1,078  
Swift ... 1,928 496 2,094 2,714  
Wilson ... 952 397 1,450 2,664  
Central ... 1,745  
Others ... 3,543 1 3,841 3,282  
Total ... 13,139 1,736 11,643 12,377

### OMAHA

Cattle & Calves Hogs Sheep  
Armour ... 6,438 6,737 1,750  
Cudahy ... 4,545 4,096 1,952  
Swift ... 4,766 5,353 2,014  
Wilson ... 2,663 2,857 511  
Eagle ... 93  
Greater Omaha ... 179  
Huffman ... 112  
Rothschild ... 481  
Beth ... 164  
Kings ... 1,321  
Merchants ... 70  
Midwest ... 60  
Others ... 9,192  
Total ... 20,892 28,235 6,236

### E. ST. LOUIS

Cattle Calves Hogs Sheep  
Armour ... 2,820 1,363 13,360 2,036  
Swift ... 2,827 2,456 9,494 1,753  
Hauer ... 618  
Bell ...  
Frey ...  
Lachle ...  
Sieloff ...  
Others ...  
Shippers ...  
Total ... 11,428 5,137 61,255 4,156

### ST. JOSEPH

Cattle Calves Hogs Sheep  
Swift ... 1,978 238 8,133 7,112  
Armour ... 2,802 303 8,226 927  
Others ... 4,127 56 3,575 2,760  
Total ... 8,707 597 19,934 10,799  
Does not include 31 cattle, 3,329 hogs and 548 sheep bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep  
Armour ... 4,214 12 4,826 797  
Cudahy ... 3,975 18 5,696 1,310  
Swift ... 3,049 7 2,639 597  
Others ... 296 16  
Shippers ... 8,815 2 14,969 884  
Total ... 20,319 55 28,130 3,588

### WICHITA

Cattle Calves Hogs Sheep  
Cudahy ... 1,022 302 3,576 3,548  
Guggen-heim ... 205  
Dunn ...  
Osterlag ... 75  
Dold ... 108  
Sandover ... 16  
Pioneer ...  
Excel ...  
Others ...  
Total ... 2,093 302 4,977 3,646  
Does not include 483 cattle and 3,834 hogs bought direct.

### OKLAHOMA CITY

Cattle Calves Hogs Sheep  
Armour ... 1,309 148 1,428 448  
Wilson ... 1,017 122 1,687 771  
Others ... 210 830  
Total ... 2,545 270 3,945 1,219  
Does not include 719 cattle, 165 calves, 7,659 hogs and 1,127 sheep bought direct.

### LOS ANGELES

Cattle Calves Hogs Sheep  
Armour ... 195  
Cudahy ... 254  
Swift ... 203  
Wilson ... 70  
Acme ...  
Atlas ...  
Clougherty ...  
Coast ...  
Harman ...  
Luer ...  
Caton ...  
United ...  
Others ...  
Total ... 6,286 843 2,374

### DENVER

Cattle Calves Hogs Sheep  
Armour ... 1,385 133 3,825 4,559  
Swift ... 1,004 40 2,289 2,846  
Cudahy ... 931 20 2,171 1,711  
Wilson ... 788  
Others ... 3,688 274 3,397 2,029  
Total ... 8,096 467 11,682 11,745

### CINCINNATI

Cattle Calves Hogs Sheep  
Gall's ... 254  
Kahn's ...  
Lohrey ... 953  
Meyer ...  
Schlachter ... 183 73 14  
Others ... 2,399 1,563 16,936 42  
Total ... 2,582 1,636 17,909 310  
Does not include 1,145 cattle bought direct.

### ST. PAUL

Cattle Calves Hogs Sheep  
Armour ... 5,171 2,371 11,513 1,278  
Bartusch ... 887  
Cudahy ... 1,302 1,163 488  
Rifkin ... 1,045 29  
Superior ... 2,187  
Swift ... 5,656 2,678 14,668 1,327  
Others ... 1,890 2,690 9,864 188  
Total ... 18,138 8,940 36,045 3,281

### FORT WORTH

Cattle Calves Hogs Sheep  
Armour ... 502 668 2,095 10,417  
Swift ... 914 332 1,794 15,229  
Blue ...  
Bonnet ... 115 23 208  
City ... 234 7 117  
Rosenthal ... 117 45  
Total ... 1,882 1,075 4,814 25,646

### TOTAL PACKER PURCHASES

	Week ended May 6	Prev. week	Cor.
Cattle	140,563	146,912	164,779
Hogs	273,555	295,580	258,048
Sheep	86,213	99,682	54,401

## CORN BELT DIRECT TRADING

Des Moines, Ia., May 11.—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:  
160-180 lb. ... \$17.15@18.90  
180-240 lb. ... 18.65@19.50  
240-300 lb. ... 18.10@19.50  
300-360 lb. ... 17.75@18.85  
Sows:  
270-360 lb. ... \$16.75@17.50  
400-550 lb. ... 14.50@16.50

Receipts of hogs at Corn Belt markets were:

	This week estimated	Same day last wk. actual
May 5	45,000	38,500
May 6	35,500	31,000
May 8	45,000	50,000
May 9	45,000	36,500
May 10	40,000	31,500
May 11	38,000	30,500

## LIVESTOCK RECEIPTS

Receipts at major markets:

AT 20 MARKETS, Week Ended:  
Cattle Hogs Sheep  
May 6 ... 221,000 428,000 164,000  
Apr. 29 ... 239,000 470,000 206,000  
1949 ... 230,000 403,000 145,000  
1948 ... 245,000 439,000 214,000  
1947 ... 281,000 347,000 274,000

HOGS AT 11 MARKETS, Wk. Ended:  
May 6 ... 323,000  
Apr. 29 ... 374,000  
1949 ... 316,000  
1948 ... 337,000  
1947 ... 267,000

AT 7 MARKETS, Week Ended:  
May 6 ... 162,000 282,000 72,000  
Apr. 29 ... 167,000 304,000 108,000  
1949 ... 161,000 260,000 68,000  
1948 ... 153,000 272,000 106,000  
1947 ... 183,000 222,000 147,000

General All-Bounds are the preferred container for the better packing of meats. Here's why: Cross ventilation provides a free flow of air . . . assures a nice "bloom" for your fresh meats. Due to quick refrigeration, space is conserved in refrigerators and coolers.

They are easier to handle . . . cleats at ends of box give sure grip in all 4 positions. Rock Fasteners assure quick opening and closing for plant or customer inspection. Furthermore, they are easily assembled and filled on packing line . . . by unskilled labor.

No power-driven assembly and closing machinery needed. Due to rigidity and stacking qualities, they make for better and higher stacking . . . ideal for fork truck handling. And, they step up your profits as they will over-pack . . . actually carry 5% to 10% more products!

## GENERAL BOX COMPANY

GENERAL OFFICES

538 N. Dearborn St., Chicago 10, Ill.

DISTRICT OFFICES AND PLANTS: Brooklyn, Cincinnati, Detroit, East St. Louis, Kansas City, Louisville, Milwaukee, Meridian, Sheboygan, Winchenden. Continental Box Company, Inc.: Houston, Dallas

## MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses		BEEF CURED:	
Week ending May 6, 1950.	14,158	Week ending May 6, 1950.	11,020
Week previous	15,099	Week previous	993
Same week year ago	12,762	Same week year ago	8,626
COW:		PORK CURED AND SMOKED:	
Week ending May 6, 1950.	1,456	Week ending May 6, 1950.	936,836
Week previous	1,360	Week previous	876,446
Same week year ago	1,110	Same week year ago	922,851
BULL		LARD AND PORK FATS:	
Week ending May 6, 1950.	805	Week ending May 6, 1950.	101,893
Week previous	600	Week previous	83,385
Same week year ago	658	Same week year ago	177,042
VEAL:		LOCAL SLAUGHTER	
Week ending May 6, 1950.	10,045	CATTLE: Carcasses	
Week previous	13,199	Week ending May 6, 1950.	7,588
Same week year ago	12,591	Week previous	7,900
LAMB:		Same week year ago	8,510
Week ending May 6, 1950.	35,482	CALVES:	
Week previous	34,090	Week ending May 6, 1950.	11,073
Same week year ago	20,766	Week previous	10,353
MUTTON:		Same week year ago	11,638
Week ending May 6, 1950.	1,615	HOGS:	
Week previous	480	Week ending May 6, 1950.	44,182
Same week year ago	402	Week previous	46,102
HOG AND PIG:		Same week year ago	39,427
Week ending May 6, 1950.	9,882	SHEEP:	
Week previous	23,527	Week ending May 6, 1950.	35,652
Same week year ago	2,330	Week previous	40,180
PORK CUTS: Pounds		Same week year ago	32,840
Week ending May 6, 1950.	2,221,900	COUNTRY DRESSED MEATS	
Week previous	1,710,438	VEAL:	
Same week year ago	1,901,731	Week ending May 6, 1950.	6,791
BEEF CUTS:		Week previous	7,368
Week ending May 6, 1950.	250,640	Same week year ago	6,644
Week previous	134,701	HOG:	
Same week year ago	77,583	Week ending May 6, 1950.	28
VEAL AND CALF CUTS:		Week previous	30
Week ending May 6, 1950.	4,541	Same week year ago	0
Week previous	1,443	LAMB AND MUTTON:	
Same week year ago	28,152	Week ending May 6, 1950.	170
LAMB AND MUTTON CUTS:		Week previous	162
Week ending May 6, 1950.	7,947	Same week year ago	177
Week previous	7,191	†Incomplete.	
Same week year ago	7,677		

## WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended May 6 reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	7,588	11,073	44,182	32,400
Baltimore, Philadelphia	5,836	1,589	27,090	1,625
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	12,214	4,634	67,958	3,262
Chicago Area	25,823	6,251	76,551	8,666
St. Paul-Wisc. Group	28,300	24,623	79,297	5,223
St. Louis Area	10,333	5,612	77,444	5,119
St. Louis City	11,132	110	22,271	8,226
Omaha	20,926	648	37,028	10,825
Kansas City	12,950	3,040	39,610	10,322
Iowa and So. Minn.	16,901	4,819	160,738	22,234
SOUTHEAST				
Green Bay, Wis.	4,134	1,935	20,733	51
SOUTH CENTRAL WEST				
City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn.	17,653	3,729	55,795	36,360
Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga.	9,688	598	13,254	12,172
Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas.	16,316	3,116	26,480	28,360
Includes Denver, Colo., Ogden and Salt Lake City, Utah.	200,016	74,777	749,011	186,671
Los Angeles, Vernon, San Francisco, San Jose, and Vallejo, Calif.	197,577	76,079	813,806	189,367
NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during March: Cattle, 76.5; calves, 61.7; hogs, 73.3; sheep and lambs, 94.3.	105,603	82,283	709,788	140,407

## SOUTHEASTERN RECEIPTS

Receipts of livestock, as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended May 5 were:

	Cattle	Calves	Hogs
Week ended May 5	1,540	711	8,860
Week previous	1,706	767	8,800
Cor. week last year	966	265	6,791

# CLASSIFIED ADVERTISING

## POSITION WANTED

### PLANT SUPERINTENDENT

Practical, experienced all phases plant operations, capable of handling large, medium or small sized plant. Know costs and yields. Can handle labor and labor relations. Now employed. Desire to make change. W-66, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### WEST COAST PACKERS

Packing-house executive with proven experience as manager or superintendent available here on the west coast. Administrative ability and know how covers every phase of the business to operate at a profit. W-67, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Attention Independent Packers

In New York, Penn., New Jersey, Delaware, Maryland. Expert meat packing accounting service available, including departmental and cost systems, backed by 20 years' experience. Reasonable rates. Write W-68, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

### SAUSAGE MAKER

15 years' experience. Desires position with dependable organization. Willing to go anywhere. W-69, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

GENERAL or SALES MANAGER: 20 years' experience in both large and small plants as general manager and sales manager. Can be available in 30 days. W-70, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER: Sales, provisions and beef. 20 years' experience. Fully qualified for large or small plant. Excellent references. Now employed. W-71, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

ASSISTANT to owner of small independent plant. Purchasing, tests, office. Investment possible. Reply to W-74, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMAN: Pork provisions, with following among wholesalers in New York City and vicinity. Personable and aggressive. W-75, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

## POSITION WANTED

PLANT SUPERINTENDENT: Or sausage foreman desires position with independent packer in southern states. 16 years' experience in all departments. 35 years old, married and can give good references. W-51, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EX-ARMY VETERINARIAN: Wants opening with packer or allied business. Has excellent background in the meat packing business with good contacts with the trade. W-72, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER-FOREMAN: Expert. Desires position with independent packer. Experienced in all phases of lard and sausage production. Figure costs. Prefer Florida. W-73, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

### HERE IS A REAL OPPORTUNITY

If you have a following in the Sausage and Meat Packing industries and can demonstrate business getting ability within a reasonable time, a well-known quality house in the seasoning and sausage specialty field offers an exceptional opportunity. Reasonable compensation to start. Possibility of obtaining interest in the business without capital investment. Chicago headquarters. Our organization knows of this advertisement and all replies will be kept in strictest confidence. W-78, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Thoroughly experienced in killing floor, hog cutting and beef boning under federal inspection. Must be under 40 years of age and be able to give references. Also must be willing to work as well as a foreman. Bryan Bros. Packing Co., J. H. Bryan, West Point, Miss.

KILLING FOREMAN: Well established Texas packer has a permanent position for a man experienced in all phases of beef and pork slaughter. Unquestionable references will be required. W-56, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Departmental COST ACCOUNTANT: Position available for a man thoroughly experienced in test costs, yields, departmental transfers, and piece count audits. W-57, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

FOREMAN: Thoroughly experienced in bacon slicing, sausage packing and packaging of self-served products. Must be willing to relocate. Good opportunity. W-30, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Sideline salesman working Illinois and Indiana sausage makers. Sell sewed casings. Good house. Good deal. W-65, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING SAUSAGE foreman wanted for medium sized plant. Give full details in first letter. W-74, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

TANK HOUSE foreman, experienced, willing to relocate. Write full details to W-77, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## PLANTS FOR SALE & WANTED

### EAST TEXAS

#### 900 Unit Frozen Food Locker

Wholesale and retail meat. City inspection, top rating state health department. Starting sausage kitchen. Best equipped plant. 45 H.P., refrigeration, dehydrator, 2 power saws, 4 smoke houses, 1 truck, 7,550 sq. ft. floor space. Real opportunity for salesman. I'M NOT.

FS-59, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

### Fully Equipped Sausage Factory

In Trenton, New Jersey: 15,000 sq. ft.: A-1 condition. B.A.I. inspection, railroad siding, 2,000 sq. ft. of coolers. Fully equipped and ready for immediate possession. FS-468, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To Rent, Lease or Buy. Small rendering plant with dead stock route, or will buy dead stock route with rendering possibilities in New York state only. Write to W-81, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

HAVE \$20,000. Want small sausage plant and wholesale fresh meat operation. W-82, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

# CLASSIFIED ADVERTISING

Unless specifically instructed otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number  
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CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER

## PLANTS FOR SALE

### SALE-LEASE OR JOINT VENTURE

Hog killing plant, 35,000 sq. ft. All brick and tile construction. Valued at \$245,000 without machinery. For quick sale at \$85,000; OR WILL ACTIVATE AS JOINT VENTURE WITH COMPETENT ENGINEERED MAN OR GROUP WITH CAPITAL. Give complete details in first letter. Address

**EDWARD FENDT**  
 208 S. LaSalle St., Chicago 4, Ill.

**PACKING PLANT**  
 For Sale: Packing plant with modern rendering plant and equipment located at Huntsville, Alabama. Livestock available and trade territory very good. Inquiries and inspections invited.

**RECONSTRUCTION FINANCE CORPORATION**  
 Birmingham Phone 4-5711 Alabama

Fully equipped and up-to-date packing plant. Killing capacity 100 cattle and 300 hogs per week. Also modern kitchen, large enough to produce 50,000 pounds per week. New fixtures recently installed. Must sell because of ill health, and will consider reasonable offer. Further information on request. P8-79, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MEAT MARKET:** Wholesale sausage factory, fully equipped, in northern California. \$21,600.00 including real property and 6 room residence. \$7,500.00 down. Should pay for itself in 3 years. P8-60, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**BEEF PACKING plant** located near Iowa. Government inspected, plenty of cattle to be purchased locally. Capacity 350 cattle per week. Can be bought at a bargain with good terms. Other information by request. P8-50, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## EQUIPMENT FOR SALE

### RENDERING EQUIPMENT

Contents of Complete Plant  
 All in good operating condition  
 4 ANCO Cookers  
 1 1130 Ton Press  
 1 900 Ton Press  
 1 Hasher Washer  
 ETC ! ! ! ! !

Will Sell All Or Part  
 Priced to Sell—Terms can be arranged

**CHARLES ABRAMS**  
 Wa-2-2218  
 68 N. 2nd St. Phila., Pa.

**USED EQUIPMENT FOR SALE**  
 Buffalo Meat Grinder, 20 HP, good cond.  
 Sanders Meat Grinder, 15 HP, good cond.  
 Cleveland Meat Grinder, 7 1/2 HP, good cond.  
 Buffalo #43B Silent Cutter, overhauled.  
 Buffalo #150# Sausage Stuffer, good cond.  
 Randall #400# Sausage Stuffer, good cond.  
 Buffalo #2-700# Meat Mixer, good cond.  
 Albright-Neil-Lard Roll, 28" x 48", good cond.  
 Albright-Neil-12" Lard Filler.  
 Albright-Neil Hasher & 20 HP motor.  
 Albright-Neil Belly Roller.  
 Randall Fat Dicing Machine.  
 100-Ham Molds 8 1/2" cap.  
 Little Giant Ice Crusher, 1 HP.  
 Many other items. Priced very low.  
 Chas. Abrams  
 Walnut 2-2218  
 68 N. 2nd St. Philadelphia 6, Penna.

## EQUIPMENT FOR SALE

### MEAT PACKERS—ATTENTION!

FOR SALE: 2—Anco #261 Grease Pumps, M.D. 1—Anco Continuous Screw Cracking Press, installed one year.

1—Enterprise #166 Meat Grinder, belt driven.  
 1—Steel 2,000 gal. Jack, O.T., agit. Kettle.  
 12—Stainless jacketed Kettles, 30, 40, 60, 80 gallon.  
 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100 gallon.

Used and rebuilt Anderson Expellers, #1 RB, Duo and Super Duo.

1—Cleveland Meat Grinder, type 7B-B, 15 HP Motor.

1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Rolls.

Send us your inquiries

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS COMPANY, INC.  
 17-19 Park Row New York 7, N. Y.

Phone: BR 4-0600

### FOR SALE

Detroit Stationary Grate Rotastoker with 2 15" rotors.

One—5'3" x 6'0" Swenson Double Effect, Cast Iron, Horizontal-Tube Evaporator: Complete with Pumps and Extra Copper Tubes.

This equipment in A-1 condition, used very little.

Two Tankage Dryers Priced for Quick Sale.

Chicago Butchers Calf Skin Association, Inc., 3208 So. Damen Avenue, Chicago 8, Illinois

ONE #122-W Niagara dry fan blower, floor mounted with top discharge and one HP fan motor. Capacity 27,400 BTU @ 10" TD. Price—\$84.60. One surge drum and float for #122-W blower. Price—\$315.27. Two #23210 ceiling mounted Niagara disc fan coolers for brine, have rating of 1/4 ton each. Price—\$433.74. All above in factory crates. Price includes \$100.00 freight allowance. Write to FELDSEINE & CO., North Hamilton St., Poughkeepsie, N. Y.

**ANDERSON EXPELLERS**  
 All models. Rebuilt, guaranteed, or AS IS. Pittock and Associates, Glen Riddle, Pennsylvania.

## BUSINESS OPPORTUNITIES

### NOTICE PACKERS

Send us your offerings of boneless beef, wholesale beef cuts, fresh pork.

LUCAS COUNTY BUTCHERS, Inc.  
 2139 Fulton St., Toledo, Ohio Phone: Garfield 8379

WE SHIP DRESSED HOGS IN OUR OWN REFRIGERATED TRUCKS—ALL POINTS EAST—

EXPERIENCED MIDWEST PACKER. REPLY TO BOX W-590, THE NATIONAL PROVISIONER, 407 S. DEARBORN ST., CHICAGO 5, ILL.

### NOTICE! MEAT PACKERS

If you are looking for good volume outlet for your products on C.O.D. basis, why not quote your best prices, delivered, Cleveland, Ohio. We may surprise you as to amount of merchandise we can use.

**MOREY RAYMER**  
 8645 Storer Road, Shaker Heights 22, Ohio  
 Phone after 8:00 P.M. LOngacre 1-8721

### Livestock Buyers and Sellers

Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

M & M Publishing Co.,  
 P.O. Box 6669 Los Angeles 22, Calif.

### HOG • CATTLE • SHEEP

### SAUSAGE CASINGS

### ANIMAL GLANDS

Selling Agent • Order Buyer

Broker • Counsellor • Exporter • Importer

**SAMI S. SVENDSEN**

407 SO. DEARBORN ST., CHICAGO 5, ILL.



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

### Sausage and Smokehouse

- 1907—SLICER: U. S. Heavy Duty, Ser. #HD3-300 series with shingling conveyor, first class cond. \$1500.00
- 1518—SLICERS: (2) U. S. #3, heavy duty, good cond. located West Coast, ca. 1200.00
- 7920—LIGHTNING CUTTER: Oppenheimer #162 with new 15 HP motor, 150# cap., 2 sets knives, rebuilt & guaranteed 1200.00
- 1974—SILENT CUTTER: (NEW) Buffalo #27-B, tinned lined bowl, 5 HP motor, switch & switch box inc., never used 750.00
- 1965—SILENT CUTTER: #80-A Boss, self-emptying, with motor, excellent cond. 1250.00
- 1623—SILENT CUTTER: Buffalo #43B, with 25 HP motor 700.00
- 1882—SAUSAGE STUFFER: Randall 502, self-contained air compressor & motor, reconditioned 305.00
- 1892—SAUSAGE STUFFER: Buffalo, 250#, excellent cond., guaranteed 725.00
- 1901—SAUSAGE STUFFER: Menges-Mange, 200# cap., excellent cond. 505.00
- 1094—SMOKEHOUSE DOORS: (2 sets) 44"x8", insulated, Underwriter's approved, excellent cond., ea. set 75.00
- 1938—MEAT STRINGING MACHINE: Globe #290, good cond. 135.00
- 1967—MIXER: with 3 HP motor, Bowl 26x22x21 385.00
- 1966—MIXER: Boss #235, with motor 725.00
- 1852—GRINDER: Cleveland #56, with 7 1/2 HP motor, good cond. 300.00
- 1964—TY-LINKER: Automatic, Model #114, Ser. #980, in use 2 yrs., guaranteed cond. 1150.00
- 1872—HAM WASHER: Adelman, with 1/2 HP motor, complete with aluminum bowl, brushes, like new 250.00
- 1865—ROCKFORD FILLER: Model-A, for Randall Stuffer, new, never used 265.00
- 1887—SAUSAGE CAGES: (46) 42" lg., wd. 50" hg., 4 stations, new double trolleys, ea. 20.00
- 1877—CURING VATS: (100) Oak, 1500# cap., ea. 12.00
- 1752—HOY LOAF MOLDS: (250) stainless steel, model 5-S, good cond. 3.25
- 1353—MOLDS: (320) Albright-Neil, stainless steel, with lids, ea. 5.00
- 1105—LOAF PANS: (800) Aluminum Wear-ever, 6 1/2" sliding lids, like new, ea. 1.25

### Lard and Rendering

- 1972—HOG: Mitts & Merrill #13-CD, 15"x18" opening, complete with 50 HP motor & starter, good cond. \$1850.00
- 1873—HOG: Diamond, 25 HP, 12"x13" opening, arranged for coupling motor drive 1000.00
- 8589—HOG: Boss #705, left hand discharge, standard drip-proof motor, 30 HP, V drive, like new cond. 2000.00
- 1867—RENDERING UNIT: 300 Ton Albright-Neil Hydraulic, steam pump, 5x10 Albright-Neil Cooker 3850.00

Complete Rendering Layout

HASHER-WASHER: Mechanical, 10 HP motor and starter; BONE CRUSHER: Mechanical, Albright #288, V-belt drive, 25 HP; CRACKLING GRINDER: J.B. V-Belt Drive, 30 HP motor & starter; EXPELLER: Anderson, no tempering apparatus, with 15 HP motor; DRY RENDERING COOKER: Dupps 4x10, with double jacketed percolator & receiver, used only one year; GREASE SETTLING TANK: 44"x45"x20"; GREASE RECEIVER: 36"x48"x48", with steam coils, open top; GREASE PUMP. Complete layout \$6000.00

### Miscellaneous

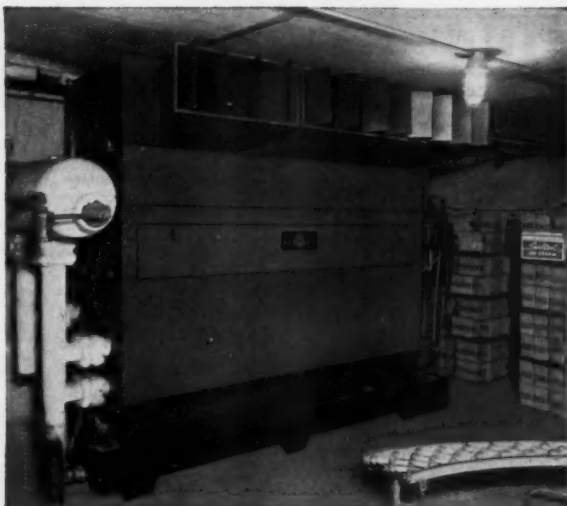
- 1990—BOILER: 31 HP, 100# Kewanee, 2 Pass, with Stoker, Controls & Stack \$1600.00
- 2011—LABELER: Standard-Knapp, Adjustable, used for 1 1/2 & 3 1/2 cans, excellent cond. 460.00
- 2012—SCALE: Platform Fairbanks, Dock 2000# dial, Platform 50"x60", 200# & 800# beam, good cond. 475.00
- 9566—BAND SAWS: (4) NEW, Regal, Model 3A, special, ea. 350.00

## BARLIANT & CO.

1401 W. Pershing Rd. (39th St.)  
 U. S. Yards, Chicago 9, Ill.  
 FRontier 4-6900

DISPLAY ROOMS and OFFICES  
 New, Used & Rebuilt Equipment  
 Liquidators and Appraisers





## Do you want **COST-REDUCING** Freezing or Cold Storage

The Niagara "No Frost" Method saves you from any loss, delay, shut-down, or diminished efficiency from frost on your refrigerating coils, at any time. You always get the full capacity that you paid for when you bought your refrigerating plant.

See how this means money savings. You run with higher suction pressures and lower head pressures, saving power. Your wear and tear and maintenance is lower; you save the loss of production and the labor used in defrosting periods. You save the power that is wasted when refrigeration is supplied through coils that are frost-coated.

The Niagara "No Frost Method" is not just a means of defrosting. It is a means of operating refrigeration without the formation of frost at any time, reducing costs, quickly paying for itself.

There are hundreds of successful "No Frost" users who say it is saving money, increasing production and improving quality for them every day . . . in every type of refrigeration installation requiring temperatures below freezing . . . in food freezing, ice cream, cold storage and in special industrial applications.

Write for Niagara Bulletin No. 105  
for further information

### NIAGARA BLOWER COMPANY

Over 35 Years of Service in Industrial Air Engineering  
Dept. NP, 405 Lexington Ave., New York 17, N. Y.  
District Engineers in Principal Cities

INDUSTRIAL COOLING  HEATING • DRYING

NIAGARA

HUMIDIFYING • AIR ENGINEERING EQUIPMENT

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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